



SANTA RITA120® SAUVIGNON BLANC

Santa Rita®

Heritage and enterprise are hallmarks of Santa Rita, one of Chile's premier wine estates. Founded in 1880 by Domingo Fernandez in Chile's Maipo Valley, this historic property was among the first to pioneer plantings of European grape varieties in Chile. In 1980, it was acquired by its late owner, Ricardo Claro, under whom Santa Rita has reaped the rewards of continuous investment, resulting in a period of impressive growth, during which the winery has consolidated its position in the vanguard of Chile's most successful and innovative estates.

Santa Rita's internationally popular, best-selling "120" Series of varietal wines recalls the heroes of a pivotal event in Chile's successful 19th century struggle to overthrow Spanish rule. History relates that in the early 1800s Doña Paula Jaraquemada, then proprietor of the Santa Rita manor house and estate near the Chilean capital of Santiago, famously gave refuge in the cellars of her property to 120 Chilean patriots. When a brigade of Spanish soldiers arrived at the expansive one-story ranch house in search the band of rebels, the feisty matriarch stated she would rather see the Spanish burn the property to the ground, with her inside, then let them step foot within her family home. Thus it was that band of 120 men lived on to fight another day, and the dwelling, now site of Santa Rita's highly acclaimed Doña Paula Restaurant, occupies a unique place in Chilean national history.

PRODUCTION AREA

Country: Chile
Region: Central Valley

WINEMAKER

Carlos Gatica

GRAPE VARIETIES

98% Sauvignon Blanc, 2% Semillon

PRODUCTION TECHNIQUES

Grapes are hand harvested, de-stemmed and immediately pressed. A rigorous selection of fruit ensures balance and depth. Fermentation of musts at low temperatures in stainless steel leads to maximum varietal expression. The resulting wine is aged in stainless steel.

DESCRIPTION

Color: Pale straw

Aroma: Reminiscent of citrus blossoms, lemon peel and grapefruit, rounded out by appealing herbaceous notes

Taste: Nuances of citrus fruit and white peach, supported by a zesty acidity and smooth texture that lingers on the palate

ANALYSIS

Alc.: 13.5% TA: 6.08 g/L pH: 3.03 RS: 3.7 g/L

SERVING SUGGESTIONS

Excellent as an aperitif or with seafood, cold appetizers and hors d'oeuvres.

BOTTLE SIZES

750 ml

