



Santa Rita[®]

SANTA RITA 120[®] SYRAH

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
100% Shiraz

PRODUCTION TECHNIQUES

The grapes undergo a pre-fermentation cold maceration, followed by fermentation at 68-77°F.

DESCRIPTION

Color: Deep purple

Aroma: Aromas of ripe red and black fruit are complemented by subtle notes of fresh black pepper and clove

Taste: On the palate, its well structured, textured flavor recalls luscious black fruit, violets and spice, concluding in a pleasant and persistent finish

ANALYSIS

Alc.: 14% TA: 5.42 g/L pH: 3.6

SERVING SUGGESTIONS

A great match with red meats, pastas and ripe cheeses.

