



Santa Rita

SANTA RITA 120[®] HERO'S SALUTE RED BLEND

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.

Santa Rita 120 "Hero's Salute" Red Blend has been specially crafted in honor of these 120 patriots, reflecting their indelible mark on Chile's and Santa Rita's history.

PRODUCTION AREA

Country: Chile
Region: Central Valley

The central zone has a Mediterranean climate with a high daytime-night time temperature oscillation, average humidity of 55-60% and summer high temperatures above 86°F.

WINEMAKER

Carlos Gattica

GRAPE VARIETIES

65% Cabernet Franc, 25% Carmenere, 10% Cabernet Sauvignon

PRODUCTION TECHNIQUES

Grapes are handpicked in April and cold-soaked for 5 days to maximize color extraction. The must was fermented at 78°- 82° F, according to the batch and zone. Post-fermentation maceration was carried out to enhance complexity and round out the wine. 20% of the wine was aged in French oak for 4 months to enhance sweetness and complexity.

DESCRIPTION

Color: Deep ruby red
Aroma: Blueberry, plum and cassis fruit aromas along with spices and vanilla, coffee and tobacco notes from the barrel-aging
Taste: The palate has a sweet attack and evolution, with good volume, depth, and a fruity finish that leaves a refreshing mouthfeel.

ANALYSIS

Alc.: 13.5% TA: 3.30 g/L pH: 3.62 RS: 2.40 g/L

SERVING SUGGESTIONS

Serve with pasta dishes with meat or black pepper sauce, grilled or stewed red meats, pork and cheese.

BOTTLE SIZES 750 ml

