



Santa Rita®

SANTA RITA 120® PINOT NOIR

UPC: 0-86785-47080-1
SCC: 10086785-470808

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 of the band of rebels, the feisty matriarch stated she would rather see the Spanish burn the property to the ground, with her inside, than 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: 60% Leyda Valley / 40% Chimbarongo (Rapel) Valley

WINEMAKER

Carlos Gatica

GRAPE VARIETIES

100% Pinot Noir

PRODUCTION TECHNIQUES

The grapes were hand-picked in late March to ensure the optimal ripeness and varietal characteristics. They were immediately destemmed, partially crushed, and chilled for a 5-day cold maceration to encourage proper color extraction. Fermentation took place at 72°F with a gentle extraction to achieve a soft palate while maintaining its fruity character. After a short post-fermentation maceration the wine undergoes brief contact with oak to increase complexity.

DESCRIPTION

Color: Brilliant ruby red.

Aroma: Scents of red cherries, raspberries and strawberries balanced with a touch of vanilla and leather.

Taste: Medium bodied, delicate, fresh and fruity with good depth and a refreshing finish.

ANALYSIS

Alc.: 13.6% TA: 3.11 g/L pH: 3.58

SERVING SUGGESTIONS

An ideal match for pastas, shellfish, tuna and pork.

BOTTLE SIZES

750 ml

