

VINA ALTO ROBLE



SANTA ALBA RESERVE CARMÉNÈRE

In 1993 founders Francisco Achurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines.

Winemaking is led by Eloísa Uribe, she has a vast experience including several years in Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

Blend: 100% Carménère

Location: Curicó Valley

Country: Chile

Vintage: 2017

Alcohol: 13.5% ABV

Viticulture: VST and Pergola.

Vinification: The wine spends 4 months in contact with American oak.

Tasting Note: Dark chocolate, wild bramble fruits and a hint of smoked vanilla fill the nose. The palate is full bodied with supple tannins and rich mouthfeel. Blueberries, mulberries and aromatic spices mix with a host of other dark fruit flavours to offer superb complexity.

Food Match: This will pair superbly with wild boar sausages.

Altitude: 200 MASL

RS: 3.9 (g/l)

Closure: Cork

Oak: 4 months
America

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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