



## VIÑA ALTO ROBLE

### Santa Alba Reserva Carménère

#### Region

One of Chile's largest wine regions, Central Valley stretches for almost 250 miles, from just south of Santiago to the southern end of the Maule Valley. Covering many different terroirs, it produces a range of different styles, largely from international varieties (in addition to Carménère). However, recently there has also been more exploration of the potential of cool-climate areas of the Valley for more aromatic varieties.

#### Producer

In 1993 founders Francisco Acurra 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, who has extensive experience including several years in the Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

#### Viticulture

VTS and Pergola. Hand and machine harvested.

#### Vinification

Aged in American oak for 4 months.

#### 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 Matching

This will pair superbly with wild boar sausages.

#### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Central Valley
<b>Blend</b>	100% Carménère
<b>Winemaker</b>	Eloísa Uribe
<b>Body</b>	Full
<b>Oak</b>	4 months in American oak
<b>Residual Sugar</b>	4 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites