

http://www.costibebidas.com.br/produto_detalhado.php?referencia=5218&categoria=55



Vinho Santa Rita Reserva Cabernet Sauvignon, 1998

Produzido no Valle Del Maipo - CHILE

Amável, frutado, dinâmico e bem estruturado, elegância e harmonia para proporcionar uma finalização rica e redonda.

Cabernet Sauvignon (100%) envelhece por 8 meses em barris de carvalho americano, o que lhe proporcionou uma complexidade delicada.

Cor vermelho rubi intenso.

Um vinho frutado, com aromas de frutas pretas, ameixas e ervas, que combinam agradavelmente com os aromas de baunilha, cravos-da-índia e especiarias, provenientes dos barris em que foram amadurecidos.

Na boca, um vinho de corpo médio, sendo expressivo, complexo, balanceado e persistente.

<http://www.santarita.com/VentaNet/asp/pagDefault.asp>

Cabernet Sauvignon 2005

Winemaker's comments :

Our estate grown Cabernet Sauvignon comes from Alto Jahuel, located in Chile's famous Maipo Valley, one of the finest wine producing regions in the world. The result is an expressive, balanced and persistent wine. Its aromas recall ripe, black fruit, plums and fine herbs, gracefully combined with vanilla, cloves and fragrant spices. Aged up to eight months in American oak barrels, on the palate, its complex and body mingles soft tannins with a rich texture.

Winemaker : Cecilia Torres

Variety: 100% Cabernet Sauvignon

Region : Maipo Valley

Climate & Soil : Semi-arid Mediterranean climate, with an annual average rainfall of 400 mm, concentrated in winter. Warm and dry summers, with great thermal oscillation between day and night. In this strip of land, located at the foothills of the Andes, night temperatures tend to be lower because of cold air that flows down from the mountains, causing a daily thermal oscillation that can exceed 20°C. Alluvial origin soils, stratified and slightly sloped of medium depth and texture with basic pH.

Vinification : Fermented with selected yeasts at temperatures between 25° and 28°C with high color extraction at the beginning of the this process. This was followed by fermentation at a lower temperature so as to ensure a different extraction of the skin components. A long post maceration at low temperatures assured an adequate extraction for the ageing of the wine. 60% of the wine was aged in a combination of American oak barrels and stainless steel vats for 8 months. The remaining 40% was aged exclusively in stainless steel vats until bottling.

Suggested Food : Ideal with red meats, pork, ripe cheese and pasta.

Technical Details :

pH: 3.64

acidity: 5.06 g/l (sulfuric acid)

alcohol: 14.5 % vol

residual sugar: 2.72 g/l

*Orgia de Filés: Filé à milanesa ao molho de nata, Filé recheado com presunto e queijo e Filé ao molho de mostarda, com batatas sauté e batatas suíças.
Jantar em 09 de julho de 2010, no Morro em Porto Alegre.*