Santa Rosa Reserva 2012

WINE DESCRIPTION
Santa Rosa Reserva commemorates founder Enrique Mendoza Cortes’ mother, Rosa Cortes Devesa. She instilled in him a passion for grape growing and winemaking that is still very evident in all the wines he produces today. This special red is a blend of 70% Cabernet Sauvignon, 15% each of Merlot and Syrah. Only the smallest, ripest bunches are specially selected for pressing, and after fermentation the wine spends eighteen months in French and American oak barrels.

TASTING NOTES
Intense ruby-red in color, Santa Rosa Reserva offers layered aromas of wild blackberries, graphite, smoke and forest floor. On the palate, these notes are intertwined with hints of sweet spice and violets, and structurally it manages to show both a powerful and elegant sides as it unfolds into a long silky finish.

FOOD PAIRING
Serve this wine with juicy steaks, slow-smoked ribs, or with veal Parmaggiano.

VINEYARD & PRODUCTION INFO
- Vineyard name: The Hondo vineyard
- Vineyard size: 35 acres
- Soil composition: Sand and limestone
- Training method: Espalier
- Elevation: 1,650 feet
- Vines/acre: 1,200
- Yield/acre: 1.0 tons
- Exposure: Northern/Southern
- Year vineyard planted: 1985
- Harvest time: September-October
- First vintage of this wine: 1995
- Bottles produced of this wine: 25,000

WINEMAKING & AGING
- Varietal composition: 70% Cabernet Sauvignon, 15% Syrah and 15% Merlot
- Fermentation container: Stainless steel tanks and barriques
- Length of alcoholic fermentation: 5-7 days
- Fermentation temperature: 75-82 °F
- Maceration technique: Pumpovers and delestage
- Length of maceration: 13 days
- Malolactic fermentation: Yes
- Type of aging container: Barrels
- Size of aging container: 225 L
- Age of aging container: 1-2 years old
- Type of oak: French oak: Allier
- Length of aging before bottling: 18 months
- Length of bottle aging: 24 months

ANALYTICAL DATA
- Alcohol: 14.5 %
- pH level: 3.4
- Residual sugar: < 0.65 g/L
- Acidity: 6.5 g/L
- Dry extract: 34.0 g/L