

Santa Rita

A benchmark Chilean Carménère: concentrated yet graceful, with cassis, plum and savory herbs unfolding over polished tannins and a persistent, chocolate-laced close.

Santa Rita

Pewen de Apalta 2020

Maipo, Chile



Alcohol :14,00 %

Composition: 100% Carménère

Region and Vineyards

Apalta sits in the Colchagua sector of Chile's Rapel Valley, an amphitheatre of hills wrapped by the Coastal Range and cooled by evening air draining from the Andes. The climate is warm and dry with marked diurnal shifts, which helps **Carménère** ripen fully while preserving acidity and perfume. Stony colluvial fans and old river terraces, rich in decomposed granite with quartz and iron, give excellent drainage and a subtle, ferrous mineral line.

Pewën comes from a tiny, dry-farmed plot in Apalta planted in **1938**. Old, low-vigour vines on granitic slopes yield naturally modest crops with small berries and thick skins, concentrating colour and flavour while keeping alcohol in check. Careful canopy management protects against sun and fosters even ripening, delivering fruit with both plushness and lift—hallmarks of Apalta's best reds.

Winemaking

The 2020 Pewën is **100% Carménère** harvested by hand at optimal phenolic maturity. Fermentation is conducted to emphasise clarity of fruit and fine tannin extraction, using gentle pump-overs and a measured post-ferment maceration to polish texture without excess weight. Analytical profile for this vintage: **14.0% vol**, **pH 3.62**, **TA 5.42 g/L (as tartaric)**, **RS 2 g/L**.

Élevage lasts **18 months in French oak** (approximately **40% new**, 60% second-use), integrating cedar and sweet spice while keeping oak in the background. The wine is bottled with minimal handling to retain site transparency. The result is a Carménère of depth and definition—ripe yet taut, savoury yet silky—true to its old-vine Apalta origins.

Tasting Notes

- **Color**: Deep carmine-purple with a dense, youthful core.
- **Aroma**: Blackcurrant, blackberry and ripe plum layered with bay leaf, gentle black pepper, cocoa, a hint of olive and discreet toast.
- **Palate**: Medium-to-full bodied and sleek; juicy dark fruit framed by **silky** tannins and lively acidity. Notes of graphite, cacao and savory herbs extend into a **long, persistent** finish.

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Did you know?

"**Pewën**" is the Mapudungun name for Chile's national tree, the monkey-puzzle (**Araucaria**). The cuvée name nods to longevity and heritage—apt for a wine drawn from dry-farmed vines planted in 1938 in one of Chile's most celebrated valleys.

Wine Pairing Ideas

- **Herb-crusted lamb rack** - rosemary and thyme mirror Carménère's herbal lift; supple tannins embrace rich protein.
- **Beef short rib with cocoa-spiced jus** - dark fruit and mocha nuances resonate with the glaze's bittersweet depth.
- **Charcoal-grilled tuna with capers & tomato** - saline snap and red-fruit brightness match Mediterranean savor.
- **Wild mushroom risotto** - umami richness meets the wine's freshness and fine, graphite-tinged structure.

92

Robert Parker (RP) : 92 Points (2020)

The showy and modern 2020 Pewën de Apalta reflects a warm and very dry year with 14% alcohol, lots of spice and varietal character, combining rusticity with elegance and power. It has abundant, slightly dusty tannins. Better with a little more time and/or powerful food. 9,700 bottles produced. It was bottled in November 2021.