

CARMENERE GRAN RESERVA

VINTAGE 2020

Cachapoal Valley
100% Carmenerre

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.8°	3.26	3.82g/L	0.54 g/L	2.89 g/L



DENOMINATION OF ORIGIN

Cachapoal Valley. Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

VINTAGE

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

AGING

100% of the blend in French and American oak barrels for 8–10 months.



VINTAGE 2019



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TASTING NOTES

Color: Intense violet red.

Aroma: Balanced aromas that recall cherries, black pepper, and notes of chocolate.

Palate: Well-rounded with tremendous structure and concentration. Pleasing fruity finish.

Gastronomy: Enjoy with pastas, braised meats, cheeses, steamed vegetables, and classic Chilean dishes such as pastel de papas (shepherd's pie), pastel de choclo (corn and beef pie), and empanadas.


