

CABERNET FRANC

4° ELEMENTO

VINTAGE 2022
MAIPO VALLEY
100% Cabernet Franc

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.4	3.6 g/L	<2.7 g/L



DENOMINATION OF ORIGIN

Cerro Blanco, El Principal, Pirque, Maipo Valley.

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

VINIFICATION

The Cabernet Franc grapes, harvested in March from selected plots, were fermented in a stainless steel tank at a temperature of 26°C with daily pumping over, followed by a post-fermentation maceration of approximately 7 days. After pressing, the wine underwent malolactic fermentation and was then aged in 5,000-liter foudres.

AGING

The wine aged in 5,000-liter foudres for 12 months and then underwent a bottle aging period before being released to the market.

TASTING NOTES

Color: Bright plum red.

Aroma: Notes of sweet red fruits such as blueberries and cherries intermingle with aromas of dried leaves.

Palate: Smooth and creamy texture, medium acidity, soft and round tannins, with a juicy red fruit finish.

Gastronomy: Ideal with medium-seasoned dishes, semi-hard cheeses, white and red meats, pasta with red sauce, and corn pie.

