

CABERNET SAUVIGNON

4° ELEMENTO

VINTAGE 2022

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

13,5°

PH

3.5

TOTAL ACIDITY

3.7 g/L

RESIDUAL SUGAR

<2.8 g/L



DENOMINATION OF ORIGIN

Cerro Blanco, Pirque. Maipo Alto. Made with grapes from hillside vineyards planted 700–1,000 masl in the heart of the Andes Mountains.

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

Cabernet Sauvignon grapes, harvested in March from selected blocks, fermented in stainless steel tanks at a temperature of 26°C with daily pump overs, followed by an approximately 7 day post fermentation maceration. After pressing, the wine undergoes malolactic fermentation.

AGING

Aged in 5.000 liter foudres during 12 months and then the wine remains in the bottle for a certain period of time before being released in each market.

TASTING NOTES

Color: Bright cherry red.

Aroma: Explosion of red fruits such as strawberry, cherry, cranberries, intermingled with spicy aromas like thyme and cinnamon.

Palate: Smooth texture, creamy, medium acidity, subtle and round tannins, with a finish of juicy red fruit reminiscent of pomegranate.

Gastronomy: Ideal with medium to high spiced dishes, semi mature cheeses, and spiced legumes.

