

# 60/40

## CABERNET SAUVIGNON / CARMENERE

### VINTAGE 2021

Maipo Valley

60% Cab.Sauvignon

40% Carmenere

# SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.5°	3.38	4.31 g/L	0.52 g/L	2.43 g/L



### DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

### VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but 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 a 6-day post-fermentation maceration. The new wine was barrel aged for 6–8 months for greater complexity and structure in the wine.

### AGING

100% in French and American oak barrels for 6–8 months.



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### NOTAS DE CATA

Color: Intense deep reddish-purple color.

Aroma: Black cherry and dried plum fruit notes, pepper, giving way to hints of coffee, dark chocolate, dry leaves, and toastiness.

Palate: Structured wine with good volume, mature and round tannins, good balance, and medium acidity. It has a pleasant sweet finish. The Cabernet Sauvignon notes are present due to the structure of the wine, in addition to the smoothness of Carmenere.

Gastronomy: Pasta with red sauces, stuffed pasta, slow-cooked meat, legumes with sausages, aged cheeses, charcuterie, and artisanal breads.