

CABERNET SAUVIGNON / CARMENERE

60/40

VINTAGE 2022

MAIPO VALLEY
60% Cabernet Sauvignon
40% Carmenera

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.2	3.6 g/L	<3.0 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

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 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.

TASTING NOTES

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 Carmenera.

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

