

# CABERNET SAUVIGNON

AMPLUS / Single Vineyard

VINTAGE 2021

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14,0°	3.3	3.7 g/L	<2.8 g/L



## DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted at the foot of the Andes in Chile's most prestigious and emblematic zone for Cabernet Sauvignon.

## 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 fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

## AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

## TASTING NOTES

**Color:** Deep, intense red.

**Aroma:** Complex and intense. Black fruits such as blueberries, blackberries, and plums lend great typicity accompanied by a touch of dark chocolate.

**Palate:** A wine with tremendous concentration of firm, ripe tannins with a mouth-filling palate and a persistent fruity finish.

**Gastronomy:** Enjoy with beef or lamb stew. Also excellent with aged cheeses.

