

# CABERNET SAUVIGNON

AMPLUS / Single Vineyard

VINTAGE 2022

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

14,0°

PH

3.3

TOTAL ACIDITY

3.7 g/L

RESIDUAL SUGAR

<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

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 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.

