

# MARSELAN

AMPLUS / Single Vineyard

VINTAGE 2021  
MAIPO VALLEY  
100% Marselan

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14,5°	3.2	3.8 g/L	<2.5 g/L



## DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyard planted in the piedmont of the Andes Mountains. The Marselan block is located at 885 meters a.s.l. This prestigious and emblematic zone is known for the quality of its red varieties. It's characterized by the colluvial soils, mountain breezes, and large diurnal temperature range with high luminosity. Marselan is one of the most successful crosses of modern times, created in 1961 by the INRA in Marseillan, France, using Cabernet Sauvignon and Grenache.

## 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 fermented in stainless steel tanks for 7 days at a temperature of 28°C, with a postfermentation process of 6 days. After malolactic fermentation, the wine aged for 14 months in French oak barrels, lending it greater complexity and structure.

## AGING

14 months in French oak barrels (35% new, 65% second use). Minimum of 6 months in the bottle.

## TASTING NOTES

**Color:** Deep red color.

**Aroma:** Intense aromas of dried cherry and dark chocolate mixed with notes of clove and tobacco.

**Palate:** The palate is intense, structured, and rounded. The finish is very long.

**Gastronomy:** It's ideal to accompany dishes of balanced intensity, including fatty meats, stews, and aged cheeses.

