

MARSELAN

AMPLUS / Single Vineyard

VINTAGE 2022
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

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 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.

