

MERLOT

AMPLUS / Single Vineyard

VINTAGE 2022

MAIPO VALLEY

100% Merlot

SANTA EMA

ALCOHOL

13,5°

PH

3.3

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.1 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted 820 m asl in the foothills of the Andes Mountains. This very prestigious and emblematic zone for red wine grapes features colluvial soils, cool Andean breezes, tremendous daily temperature oscillation, and very high luminosity.

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 for 7 days at 26°–28°C followed by an extended 5-day post-fermentation maceration. After undergoing its malolactic fermentation, the wine was aged for 15 months in Austrian oak fouders, during which the wine developed complexity and unique structure.

AGING

15 months in Austrian oak fouders.

TASTING NOTES

Color: Deep, bright ruby red.

Aroma: Intense, expressive, and very fruity with aromas of black and red fruits, such as plums and blackberries along with a bit of black pepper and a final floral note accompanied by bit of cedar and toasted almonds.

Palate: Pleasing, elegant, and moderately structured with good volume. Well-rounded and balanced with ripe tannins and rich texture and a juicy, refreshing finish.

Gastronomy: Ideal with all types of pastas and oven-roasted lean red meats. Also excellent with aged cheeses.

