

CATALINA

VINTAGE 2019

Maipo Alto
72% Cabernet Sauvignon
20% Carmenere
8% Cabernet Franc

SANTA EMA®

| ALCOHOL | PH | TOTAL ACIDITY | TOTAL ACIDITY | RESIDUAL SUGAR |
|---------|------|---------------|---------------|----------------|
| 14° | 3.33 | 3.46 g/L | 0.51 g/L | 2.89 g/L |



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. Made with grapes from hillside vineyards planted 700–1,000 m asl in the heart of the Andes Mountains.

VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. Once the malolactic fermentation was complete, each variety was aged separately in a special selection of barrels for 10 months for greater structure and complexity. After making the final blend, the wine was returned to the barrels for another 4 months to round out the blend and obtain an extraordinary and distinguished blend.

AGING

The wine spent a total of 14 months in first-use French oak barrels, divided into an initial 10-month period for aging the individual varieties separately, and then a second 4-month period for the final blend. The wine was aged for another year in the bottle before its release to market.



VINTAGE 2018



VINTAGE 2018



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TASTING NOTES

Color: Bright and intense red.

Aroma: Classic and elegant with aromas of red fruits, plums, and cherries intermingled with notes of tobacco and vanilla that lend tremendous complexity.

Palate: Intense and well structured with ripe tannins. This is an enveloping wine with magnificent fruit expression reflected in the long, broad finish.

Gastronomy: Aged cheeses, grilled red meats, pork, and well-seasoned dishes.