

CATALINA

Icon

VINTAGE 2021

MAIPO VALLEY

72% Cabernet Sauvignon, 20% Carmenera

8% Cabernet Franc

SANTA EMA

ALCOHOL

14,0°

PH

3.3

TOTAL ACIDITY

3.8 g/L

RESIDUAL SUGAR

<2.7 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

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 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.

TASTING NOTES

Color: Bright deep red.

Aroma: Classic and elegant, with aromas of red fruits, plums and cherries that intermingle with notes of tobacco and vanilla that provide great complexity.

Palate: Intense and well structured with ripe tannins. An enveloping wine with a tremendous fruit expression that is reflected in a broad and long finish.

Gastronomy: Ideal with aged cheeses, grilled red meats, pork and spicy dishes.

