

Félix

SANTA EMA



FÉLIX

2021

Maipo Alto

75% Cab.Franc
10% Carignan
10% Carmenere
5% Cab.Sauvignon

ALCOHOL

13,5°

PH

3.30

TOTAL ACIDITY

3.75 g/L

RESIDUAL SUGAR

2.84 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 grape varieties have been treated differently in each plot, just as we do with Catalina. In our winery, we have employed meticulous techniques, including berry sorting and table selection, pre- and post-fermentation management, vertical press separation, malolactic fermentation in barrels, all with the aim of extracting the maximum potential that each variety designated for this wine can offer. Following vinification, the wines have been aged in barrels for Cabernet Franc and Carignan, concrete eggs for Carmenere, and foudres for Cabernet Sauvignon, in order to create a unique and special wine that will delight wine enthusiasts and make them feel fortunate to enjoy one of these 7.000 bottles.

◆ TASTING NOTES

Intense ruby red color, Very perfumed nose, intense notes of black fruit, blackcurrants, blueberries, intermingled with floral and herbal notes giving way to hints of tobacco, nutmeg, and cedar.

Palate: with great fruit presence, intensity, and acidity that accompanies round tannins, a pleasurable sensation on the palate with an elegant finish.

Pairing: High-intensity preparations, such as sun-dried tomato and Parmesan risotto, braised meats with red wine reduction, mature cheeses with spices, lentil stew with crispy bacon and melted cheese.
