

# MALBEC

## GRAN RESERVA

VINTAGE 2020

Maipo Valley

100% Malbec

# SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.3°	3.34	3.71 g/L	0.4 g/L	2.69 g/L



### DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

### VINTAGE

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest 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 another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

### AGING

100% of the blend in French and American oak barrels for 8–10 months.



VINTAGE 2020



VINTAGE 2019

### TASTING NOTES

**Color:** Deep purplish red.

**Aroma:** Intense and complex with notes of black fruits such as cherries and blackberries accompanied by aromas of caramel, roasted coffee, and tobacco.

**Palate:** Well balanced and creamy with smooth, ripe tannins and a long and juicy finish.

**Gastronomy:** Enjoy with stewed and braised meats, aged cheeses, and pastas.



---

---

---

---

---