

# MALBEC

## GRAN RESERVA

### VINTAGE 2021

Maipo Valley  
100% Malbec

# SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13°	3.33	3.64g/L	0.46 g/L	2.54 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

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 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 2021



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.



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