

# MALBEC

GRAN RESERVA

VINTAGE 2022  
MAIPO VALLEY  
100% Malbec

SANTA EMA

|         |     |               |                |
|---------|-----|---------------|----------------|
| ALCOHOL | PH  | TOTAL ACIDITY | RESIDUAL SUGAR |
| 13,0°   | 3.4 | 3.4 g/L       | <2.8 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 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## 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 malo-lactic 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.

## TASTING NOTES

**Color:** Deep purple red.

**Aroma:** Intense and complex. With notes of black fruit such as cherry and blackberry, accompanied by aromas of caramel, roasted coffee and tobacco.

**Palate:** Well balanced and creamy. With soft and ripe tannins. Long and juicy finish.

**Gastronomy:** Ideal with stewed meats, stews, aged cheeses and pastas.

