

RIVALTA

Icon

VINTAGE 2019

MAIPO VALLEY

76% Cabernet Sauvignon, 18% Carmenere,
6% Cabernet Franc

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14,0°	3.29	3.76 g/L	<2.9 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. Carefully selected grapes were picked from the best blocks of hillside vineyards in our Estate located in the heart of the Andes mountains.

VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

VINIFICATION

The grapes were fermented in stainless steel tanks with selected yeasts over the course of 6 days at temperatures ranging from 79° to 84°F (26° to 29°C), followed by a two-week post-fermentation maceration. Once the malolactic fermentation was complete, the different components of the blend were aged separately for 15 months in first-use French oak barrels. The wine was rigorously controlled and tasting throughout its evolution in the barrel and only the best lots were selected for the final *Limited Production* blend. Once blended, the wine was returned to the barrels for another 5 months to achieve greater harmony as it aged. The finished wine was then fined and gently bottled.

AGING

The wine spent a total of 20 months in first-use French oak barrels, divided into an initial 15-month period for aging the individual varieties separately, and then a second 5-month period for the final blend. The wine was aged for a minimum of one year in the bottle before its release to market.

TASTING NOTES

Color: Intense ruby red color.

Aroma: Intense aromas of black fruits, blueberries, blackberries and cassis, along with black pepper, with a touch of bay leaf, toast and dark chocolate that provide elegance and complexity.

Palate: Well rounded and with an excellent structure, with ripe tannins and great texture. Persistent finish.

Gastronomy: Lamb and game meats, such as deer and wild boar. Delicious with duck magret, spicy dishes and chutneys. Soft red meats such as beef.