

# RIVALTA

Icon

## VINTAGE 2021

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

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 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.