

# CABERNET SAUVIGNON GRAN RESERVA

## VINTAGE 2021

Maipo Valley  
100% Cab. Sauvignon

# SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.3°	3.36	3.77 g/L	0.50 g/L	3.04 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 maceration. 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



VINTAGE 2019

## TASTING NOTES

**Color:** Deep violet-ruby red.

**Aroma:** Elegant, sophisticated, and complex with fruity notes of black cherries and plums mingled with tobacco, coffee, and toast.

**Palate:** Well structured and round with ripe tannins and abundant texture and a long finish.

**Gastronomy:** Pair with grilled meats, well-seasoned dishes, stews, and ripe cheeses.



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