

CARIGNAN

4° ELEMENTO

VINTAGE 2023

MAIPO VALLEY

100% Carignan

SANTA EMA

ALCOHOL

14,0°

PH

3.3

TOTAL ACIDITY

3.7 g/L

RESIDUAL SUGAR

<3.3 g/L



DENOMINATION OF ORIGIN

Cerro Blanco, Pirque. Maipo Alto. Made with grapes from hillside vineyards planted 700–1,000 masl in the heart of the Andes Mountains.

VINTAGE

The 2023 season experienced above-average winter precipitation and several hours of low temperatures, leading to uniform budburst. High temperatures in November affected the fruit set quality, and a warm December accelerated ripening. Harvest began on February 9th and ended on April 27th, climate change has accelerated grape ripening, prioritizing alcoholic maturity over seed maturity to maintain the freshness and acidity of the wines, adapting to market trends.

VINIFICATION

Carignan grapes, harvested in April from selected blocks, were fermented in stainless steel tanks at a temperature of 24°C with daily pump-overs, followed by approximately 7 days of post-fermentation maceration. After pressing, the wine underwent malolactic fermentation and was then aged in 5,000-liter foudres.

AGING

Aged in 5,000-liter foudres during 12 months and then the wine remains in the bottle for a certain period of time before being released in each market.

TASTING NOTES

Color: Intense red.

Aroma: Notes of tart red fruits like plum and raspberry, interwoven with fresh aromas from the surrounding sclerophyll forest.

Palate: Smooth texture, creamy, with medium to high acidity, present tannins, and a juicy red fruit finish. A wine suitable for aging.

Gastronomy: Dishes with medium to high seasoning, aged cheeses, charcuterie, and fatty cuts of meat such as lamb and pork.

