

CABERNET SAUVIGNON / CARMENERE

60/40

VINTAGE 2023

MAIPO VALLEY
60% Cabernet Sauvignon
40% Carmenere

SANTA EMA

ALCOHOL

13,5°

PH

3.36

TOTAL ACIDITY

3.42 g/L

RESIDUAL SUGAR

<2.84 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 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

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. The new wine was barrel aged for 6–8 months for greater complexity and structure in the wine.

AGING

100% in French and American oak barrels for 6–8 months.

TASTING NOTES

Color: Intense deep reddish-purple color.

Aroma: Black cherry and dried plum fruit notes, pepper, giving way to hints of coffee, dark chocolate, dry leaves, and toastiness.

Palate: Structured wine with good volume, mature and round tannins, good balance, and medium acidity. It has a pleasant sweet finish. The Cabernet Sauvignon notes are present due to the structure of the wine, in addition to the smoothness of Carmenere.

Gastronomy: Pasta with red sauces, stuffed pasta, slow-cooked meat, legumes with sausages, aged cheeses, charcuterie, and artisanal breads.

