

CABERNET SAUVIGNON / MERLOT

60/40

VINTAGE 2022
MAIPO VALLEY
60% Cabernet Sauvignon
40% Merlot

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.32	3.51 g/L	<2.89 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 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

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: Deep ruby red.

Aroma: Intense. Recalls fruits such as dried plums and blackberries accompanied by light notes of toast, vanilla, and black pepper.

Palate: A concentrated, well-rounded, and ripe wine with great structure and a persistent finish.

Gastronomy: Enjoy with red and white meats, pastas, game birds, and cheeses.

