

# CABERNET SAUVIGNON

4° ELEMENTO

VINTAGE 2023

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

13,5°

PH

3.4

TOTAL ACIDITY

3.4 g/L

RESIDUAL SUGAR

<2.7 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

Cabernet Sauvignon grapes, harvested in March from selected blocks, fermented in stainless steel tanks at a temperature of 26°C with daily pump overs, followed by an approximately 7 day post fermentation maceration. After pressing, the wine undergoes malolactic fermentation.

## 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:** Bright cherry red.

**Aroma:** Explosion of red fruits such as strawberry, cherry, cranberries, intermingled with spicy aromas like thyme and cinnamon.

**Palate:** Smooth texture, creamy, medium acidity, subtle and round tannins, with a finish of juicy red fruit reminiscent of pomegranate.

**Gastronomy:** Ideal with medium to high spiced dishes, semi mature cheeses, and spiced legumes.

