

# CARMENERE

4° ELEMENTO

VINTAGE 2022

MAIPO VALLEY

100% Carmenere

SANTA EMA

ALCOHOL

14,0°

PH

3.5

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 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

Carmenere grapes, harvested in April 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 and is 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 violet-red.

**Aroma:** Notable fruity character reminiscent of maqui berries, blackberries, accompanied by fresh herbal, balsamic, and floral notes.

**Palate:** With a strong fruity profile, smooth round tannins, excellent fresh fruit, and a juicy palate.

**Gastronomy:** Medium-spiced dishes, semi-soft cheeses, toast with vegetable spreads.

