

CARMENERE

GRAN RESERVA

VINTAGE 2022
CACHAPOAL VALLEY
100% Carmenere

SANTA EMA

ALCOHOL

14,0°

PH

3.4

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.0 g/L



DENOMINATION OF ORIGIN

Cachapoal Valley. Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

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 another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

AGING

100% of the blend in French and American oak barrels for 8-10 months.

TASTING NOTES

Color: Intense violet red.

Aroma: Balanced aromas that recall cherries, black pepper, and notes of chocolate.

Palate: Well-rounded with tremendous structure and concentration. Pleasing fruity finish.

Gastronomy: Enjoy with pastas, braised meats, cheeses, steamed vegetables, and classic Chilean dishes such as pastel de papas (shepherd's pie), pastel de choclo (corn and beef pie), and empanadas.

