

# CABERNET SAUVIGNON

BLOCKS / Gran Reserva

VINTAGE 2022

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

13,5°

PH

3.4

TOTAL ACIDITY

3.8 g/L

RESIDUAL SUGAR

<3.0 g/L



## DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are located on the banks of the Maipo River, where the terroir is manifested in all its expression, in one of the most classic and oldest wine-growing areas of Chile.

## 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 maceration. 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:** Deep violet ruby red color.

**Aroma:** Elegant, sophisticated and complex. With fruit notes that mix black cherry, plum, tobacco, and roasted coffee.

**Palate:** Well rounded and structured. With ripe tannins and lots of texture. Long finish.

**Gastronomy:** Ideal with grilled meats, spicy dishes, stews and aged cheeses.

