

CABERNET SAUVIGNON

BLOCKS / Gran Reserva

VINTAGE 2023

MAIPO VALLEY

100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

13,5°

PH

3.4

TOTAL ACIDITY

3.5 g/L

RESIDUAL SUGAR

<2.7 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 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

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.

