

ROSÉ

BLOCKS / *Reserva Especial*

VINTAGE 2023
CENTRAL VALLEY
70% Cabernet Sauvignon
30% Syrah

SANTA EMA

ALCOHOL

12,5°

PH

3.3

TOTAL ACIDITY

4.5 g/L

RESIDUAL SUGAR

<3.2 g/L



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

VINTAGE

The coastal Maipo Valley was characterized by a higher number of rainfall events compared to previous agricultural years, ensuring water availability throughout the soil profile. This resulted in a homogeneous bud break, albeit somewhat later than usual. The whites of the 2023 vintage displayed high aromatic intensity with characteristic citrus notes, mint, and green chili, accompanied by a pronounced and vibrant acidity on the palate. Cold seasons that lead to gradual ripening, achieving harvests with great potential by minimizing the loss of aromas in the vineyard and maintaining the natural acidity of the berries, thus extending the life of our wines in the bottle.

VINIFICATION

The grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

TASTING NOTES

Color: Brick, onion skin.

Aroma: Intense aromas of red fruits such as strawberries and cherries.

Palate: Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity.

Gastronomy: Perfect pairing for fish as well as Thai and other Asian dishes.

