

# ROSÉ

BLOCKS / *Reserva Especial*

## VINTAGE 2024

MAIPO VALLEY

70% Cabernet Sauvignon

30% Syrah

SANTA EMA

ALCOHOL

12,5°

PH

3.1

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.4 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

Winter rains close to normal levels during the 2023 season ensured good water availability for vegetative growth and throughout the summer. A much cooler-than-usual spring and summer followed, resulting in a late harvest start but with excellent crop health. The end of summer and the beginning of autumn brought warm conditions, which helped to even out ripeness and achieve good alcohol levels. These conditions define the 2024 harvest, characterized by its freshness and natural acidity, producing aromatic wines with great aging potential.

### 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.

