

BLEND

Reserva

VINTAGE 2023

CENTRAL CALLEY

60% Cabernet Sauvignon -
40% Carménère

SANTA EMA

ALCOHOL

12,5°

PH

3.55

TOTAL ACIDITY

3.22 g/L

RESIDUAL SUGAR

<3.91 g/L



DENOMINATION OF ORIGIN

Selected vineyards throughout the Central Valley, nestled between the Andes and Coastal mountain ranges, which influence the characteristics required of the grapes. This valley is known for its temperate Mediterranean climate, with cold winters and hot, dry summers.

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 a period of 7 days at 26°C. After alcoholic fermentation, malolactic fermentation took place. The wine was then aged in stainless steel vats for 6 months before blending. It was subsequently clarified, filtered, and bottled to preserve its freshness and fruity expression.

TASTING NOTES

Color: Deep violet-red.

Aroma: Pleasant aromas of black and red fruits such as plums, blackberries, and raspberries, with notes of dark chocolate and toast.

Palate: Round, with good balance and persistence, and smooth tannins.

Gastronomy: Red meats, flavorful dishes, cheeses, and charcuterie.

