

# CABERNET SAUVIGNON

Reserva

VINTAGE 2023  
CENTRAL VALLEY  
100% Cabernet Sauvignon

SANTA EMA

ALCOHOL

13,0°

PH

3.4

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<4.2 g/L



## DENOMINATION OF ORIGIN

Selected vines from across the Central Valley, located between the two mountain ranges, whose influence helps develop the desired characteristics in the grapes. This valley is characterized by a mild 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 7 days at 26°C. After alcoholic fermentation, malolactic fermentation was carried out. The wine then aged in stainless steel tanks for 6 months before blending. It was subsequently clarified, filtered, and bottled to preserve its freshness and fruity expression.

## TASTING NOTES

**Color:** Ruby red.

**Aroma:** Pleasant aromas of black and red fruits such as plums, blackberries, and raspberries.

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

**Gastronomy:** Ideal with mild fish, seafood, ceviche, soft cheeses, and salads.

