

# CABERNET SAUVIGNON

Reserva

VINTAGE 2024  
CENTRAL VALLEY  
100% Cabernet Sauvignon

SANTA EMA

|         |      |               |                |
|---------|------|---------------|----------------|
| ALCOHOL | PH   | TOTAL ACIDITY | RESIDUAL SUGAR |
| 13,1°   | 3.31 | 3.64 g/L      | <3.54 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

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 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.

