

CARMENERE

Reserva

VINTAGE 2023

CENTRAL VALLEY

100% Carmenere

SANTA EMA

ALCOHOL

13°

PH

3.4

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.98 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 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 7 days at 26°C. After alcoholic fermentation, malolactic fermentation took place. The wine then matured in stainless steel tanks for 6 months before blending. It was subsequently clarified, filtered, and bottled to preserve all its freshness and fruity expression.

TASTING NOTES

Color: Deep red with violet hues.

Aroma: Aromas of black fruits with hints of tobacco and black pepper, complemented by characteristic spicy notes.

Palate: A smooth and velvety wine with soft tannins. Balanced, with a pleasant and moderate acidity.

Gastronomy: Ideal with pasta, vegetable stews, cheeses, and Chilean cuisine.

