

# CARMENERE

Reserva

VINTAGE 2024  
CENTRAL VALLEY  
100% Carmenere

SANTA EMA

ALCOHOL

13°

PH

3.41

TOTAL ACIDITY

3.3 g/L

RESIDUAL SUGAR

<3.44 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

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 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.

