

# CARMENERE

4<sup>TO</sup> ELEMENTO

VINTAGE 2024  
MAIPO VALLEY  
100% Carmenerre

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,6°	3.33	3.30g/L	<2.54g/L



## DENOMINATION OF ORIGIN

Cerro Blanco, Pirque. Maipo Alto. Made with grapes from hillside vineyards planted 700–1,000 masl in the heart of the Andes Mountains.

## 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

Carmenerre grapes, harvested in April from selected blocks, fermented in stainless steel tanks at a temperature of 26°C with daily pump-overs, followed by an approximately 7 day post fermentation maceration. After pressing, the wine undergoes malolactic fermentation and is then aged in 5,000-liter foudres.

## AGING

Aged in 5.000 liter foudres during 12 months and then the wine remains in the bottle for a certain period of time before being released in each market.

## TASTING NOTES

**Color:** Intense violet-red.

**Aroma:** Notable fruity character reminiscent of maqui berries, blackberries, accompanied by fresh herbal, balsamic, and floral notes.

**Palate:** With a strong fruity profile, smooth round tannins, excellent fresh fruit, and a juicy palate.

**Gastronomy:** Medium spiced dishes, semi-soft cheeses, toast with vegetable spreads.

