

CABERNET SAUVIGNON CARMENERE

60/40

VINTAGE 2024
MAIPO VALLEY
60% Cabernet Sauvignon
40% Carmenere

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.29	3.56 g/L	<3.54 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

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 thanusual 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 86°F (30°C) followed by a 6-day post-fermentation maceration. The new wine was barrel aged for 6–8 months for greater complexity and structure in the wine

AGING

100% in French and American oak barrels for 6–8months.

TASTING NOTES

Color: Intense deep reddish-purple color.

Aroma: Black cherry and dried plum fruit notes, pepper, giving way to hints of coffee, dark chocolate, dry leaves, and toastiness.

Palate: Structured wine with good volume, mature and round tannins, good balance, and medium acidity. It has a pleasant sweet finish. The Cabernet Sauvignon notes are present due to the structure of the wine, in addition to the smoothness of Carmenere.

Gastronomy: Pasta with red sauces, stuffed pasta, slow-cooked meat, legumes with sausages, aged cheeses, charcuterie, and artisanal breads.

