

CABERNET SAUVIGNON MERLOT

60/40

VINTAGE 2024
MAIPO VALLEY
60% Cabernet Sauvignon
40% Merlot

SANTA EMA®

ALCOHOL
13,5°

PH
3.26

TOTAL ACIDITY
3.72 g/L

RESIDUAL SUGAR
<3.75 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 than usual spring and summer followed, 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 the 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 6–8 months.

TASTING NOTES

Color: Deep ruby red.

Aroma: Intense. Recalls fruits such as dried plums and blackberries accompanied by light notes of toast, vanilla, and black pepper.

Palate: A concentrated, well-rounded, and ripe wine with great structure and a persistent finish.

Gastronomy: Enjoy with red and white meats, pastas, game birds, and cheeses.

