

# CARMENERE

AMPLUS / *Single Vineyard*

**VINTAGE 2023**  
CACHAPOAL VALLEY  
85% Carmenere 10% Syrah,  
5% Carignan

**SANTA EMA®**

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14°	3.36	3.38 g/L	<2.69 g/L



## DENOMINATION OF ORIGIN

Peumo, Cachapoal Valley. With a warm climate influenced by breezes from the nearby Lake Rapel, this is a prestigious area for producing fruity, big-bodied Carmenere.

## 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 fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

## AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

## TASTING NOTES

**Color:** Deep ruby red with violet notes.

**Aroma:** Expressive and intense, recalling red and black cherries and black currant, along with notes of tobacco, chocolate, and pencil lead.

**Palate:** Well structured and potent with ripe and rounded tannins that lend a seductive and voluminous finish.

**Gastronomy:** Enjoy with pork, chicken, or turkey with creamy sauces. Also ideal with pastas and smoked cheeses.

