

CATALINA

Icono

VINTAGE 2025

MAIPO VALLEY

72% Cabernet Sauvignon,

20% Carmenere 8% Cabernet Franc

SANTA EMA®

ALCOHOL

14°

PH

3.25

TOTAL ACIDITY

3.84 g/L

RESIDUAL SUGAR

<3.44 g/L

DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. Made with grapes from hillside vineyards planted 700–1,000 m asl in the heart of the Andes Mountains.

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

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. Once the malolactic fermentation was complete, each variety was aged separately in a special selection of barrels for 10 months for greater structure and complexity. After making the final blend, the wine was returned to the barrels for another 4 months to round out the blend and obtain an extraordinary and distinguished blend.

AGING

The wine spent a total of 14 months in first-use French oak barrels, divided into an initial 10-month period for aging the individual varieties separately, and then a second 4 month period for the final blend. The wine was aged for another year in the bottle before its release to market.

TASTING NOTES

Color: Bright deep red.

Aroma: Classic and elegant, with aromas of red fruits, plums and cherries that intermingle with notes of tobacco and vanilla that provide great complexity.

Palate: Intense and well structured with ripe tannins. An enveloping wine with a tremendous fruit expression that is reflected in a broad and long finish.

Gastronomy: Ideal with aged cheeses, grilled red meats, pork and spicy dishes.

