

CABERNET SAUVIGNON

GRAN RESERVA

VINTAGE 2024
MAIPO VALLEY
100% Cabernet Sauvignon

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.5	3.63 g/L	<2.9 g/L



VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation maceration. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are located on the banks of the Maipo River, where the terroir is manifested in all its expression, in one of the most classic and oldest wine-growing areas of Chile.

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.

AGING

100% of the blend in French and American oak barrels for 8-10 months.

TASTING NOTES

Color: Deep violet ruby red color.

Aroma: Elegant, sophisticated and complex. With fruit notes that mix black cherry, plum, tobacco, and roasted coffee.

Palate: Well rounded and structured. With ripe tannins and lots of texture. Long finish.

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

