

CARMENERE

GRAN RESERVA

VINTAGE 2024

CACHAPOAL VALLEY
100% Carmenere

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14°	3.36	3.45 g/L	<2.54 g/L

DENOMINATION OF ORIGIN

Cachapoal Valley. Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

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.

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 macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

AGING

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

TASTING NOTES

Color: Intense violet red.

Aroma: Balanced aromas that recall cherries, black pepper, and notes of chocolate.

Palate: Well-rounded with tremendous structure and concentration. Pleasing fruity finish.

Gastronomy: Enjoy with pastas, braised meats, cheeses, steamed vegetables, and classic Chilean dishes such as pastel de papas (shepherd's pie), pastel de choclo (corn and beef pie), and empanadas.

