

Malbec

GRAN RESERVA

VINTAGE 2024
MAIPO VALLEY
100% Malbec

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,0°	3.25	3.68 g/L	<2.69 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, 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 malo-lactic 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: Deep purple red

Aroma: Intense and complex. With notes of black fruit such as cherry and blackberry, accompanied by aromas of caramel, roasted coffee and tobacco.

Palate: Well balanced and creamy. With soft and ripe tannins. Long and juicy finish.

Gastronomy: Ideal with stewed meats, stews, aged cheeses and pastas.

