

MERLOT

GRAN RESERVA

VINTAGE 2024
MAIPO VALLEY
100% Merlot

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,5°	3.36	3.24 g/L	<2.54 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 destemmed and cold macerated for 3 days, then fermented for 8 days at 78°F (26°C), with 6 days of post-fermentation maceration. After malolactic fermentation, the wine was kept in barrels for 8 - 10 months in order to deliver more complexity and structure.

AGING

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

TASTING NOTES

Color: Deep violet-ruby red.

Aroma: Very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate.

Palate: Smooth, with ripe tannins, good structure, and very good balance.

Gastronomy: To accompany red and white meats, pastas, game birds, and cheeses

