

CABERNET SAUVIGNON

SELECT TERROIR

VINTAGE 2025
MAIPO VALLEY
100% Cabernet Sauvignon

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13°	3.52	3.55 g/L	<3.91 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

Abundant winter rainfall above average levels during the winter of 2024 ensured good water availability for vine growth and development, although flowering and fruit set were reduced. This was followed by a much cooler than normal spring and a rather hot summer, which led to an early start to harvest, with good sanitary conditions and an overall low crop yield. These conditions resulted in the 2025 vintage being characterized by wines of high concentration, expressive aromas, and good acidity due to the early harvest.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3 day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

AGING

40% of the blend in oak barrels for 4–6 months.

TASTING NOTES

Color: Intense ruby red.

Aroma: Intense yet delicate with aromas of red and black fruits such as plums, blackberries, and raspberries with a light touch of toast.

Palate: Balanced, with friendly tannins and a long juicy finish.

Gastronomy: Red meats, well-seasoned dishes, stews, and cheeses.

