

CARMENERE

SELECT TERROIR

VINTAGE 2024

CENTRAL VALLEY

100% Carmenerre

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,0°	3.41	3.30 g/L	<3.44 g/L



DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

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 (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: Dark red with violet hues.

Aroma: Intense aromas of black fruits, blackberries, and blueberries along with black plums. A touch of tobacco and black pepper accompanied by the characteristic spiciness of the Carmenerre.

Palate: A smooth and velvety wine with ripe tannins. Well balanced with pleasing, moderate acidity.

Gastronomy: Pastas, vegetable casseroles, cheeses, and Chilean food in general.

