

CARMENERE

BLOCKS / Gran Reserva

VINTAGE 2023
CACHAPOAL VALLEY
100% Carmenera

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
14,0°	3.4	3.6 g/L	<3.0 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

The 2023 season experienced above-average winter precipitation and several hours of low temperatures, leading to uniform budburst. High temperatures in November affected the fruit set quality, and a warm December accelerated ripening. Harvest began on February 9th and ended on April 27th, climate change has accelerated grape ripening, prioritizing alcoholic maturity over seed maturity to maintain the freshness and acidity of the wines, adapting to market trends.

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.

