

# MERLOT

BLOCKS / Gran Reserva

VINTAGE 2022

MAIPO VALLEY

100% Merlot

SANTA EMA

ALCOHOL

13,5°

PH

3.3

TOTAL ACIDITY

3.4 g/L

RESIDUAL SUGAR

<2.6 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

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

## 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.

