

MERLOT

BLOCKS / Gran Reserva

VINTAGE 2023
MAIPO VALLEY
100% Merlot

SANTA EMA

| | | | |
|---------|-----|---------------|----------------|
| ALCOHOL | PH | TOTAL ACIDITY | RESIDUAL SUGAR |
| 13,5° | 3.3 | 3.4 g/L | <2.7 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 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 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.

