

CABERNET SAUVIGNON

BLOCKS / *Reserva Especial*

VINTAGE 2023
CENTRAL VALLEY
100% Cabernet Sauvignon

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
13,0°	3.4	3.6 g/L	<4.2 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

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 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.

