

CARMENERE

BLOCKS / *Reserva Especial*

VINTAGE 2022

CENTRAL VALLEY

100% Carmenera

SANTA EMA

ALCOHOL

13,0°

PH

3.4

TOTAL ACIDITY

3.4 g/L

RESIDUAL SUGAR

<4.4 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 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 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 Carmenera.

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.

