

CARMENERE

BLOCKS / *Reserva Especial*

VINTAGE 2023

CENTRAL VALLEY

100% Carmenera

SANTA EMA

ALCOHOL

13,0°

PH

3.4

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.9 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 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.

