

# CARMENERE

VINTAGE 2024  
CENTRAL VALLEY  
100% Carmenera



By **SANTA EMA**

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,8°	3.34	3.44 g/L	<3.86 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

Winter rains close to normal levels during the 2023 season ensured good water availability for vegetative growth and throughout the summer. A much cooler-than-usual spring and summer followed, resulting in a late harvest start but with excellent crop health. The end of summer and the beginning of autumn brought warm conditions, which helped to even out ripeness and achieve good alcohol levels. These conditions define the 2024 harvest, characterized by its freshness and natural acidity, producing aromatic wines with great aging potential.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for a period of 7 days at 26°C. After alcoholic fermentation, malolactic fermentation was performed, then the wine aged in steel tanks for 6 months until blending. It was then clarified, filtered, and bottled in order to preserve all its freshness and fruity expression.

## TASTING NOTES

**Color:** Dark red with violet hues.

**Aroma:** Aromas of black fruits with a touch of tobacco and black pepper accompanied by characteristic spicy notes.

**Palate:** A smooth and velvety wine with soft tannins. Balanced with a pleasant and moderate acidity.

**Gastronomy:** Pasta, vegetable stews, cheeses, and Chilean cuisine.

