


SANTA EMA

Cabernet Sauvignon Gran Reserva 2021

\$17.94*

* Suggested retail price

 Sustainable

| | | |
|--|-----------------------|--------------------------|
|  | Product code | 432484 |
|  | Format | 12x750ml |
|  | Listing type | Speculative |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | Chile |
|  | Regulated designation | Denominación de Origen |
|  | Region | Valle Central |
|  | Subregion | Valle del Maipo |
|  | Varietal(s) | Cabernet Sauvignon 100 % |
|  | Colour | Red |
|  | Closure type | Cork |

ABOUT THIS WINERY

With over 60 years of professional experience, Santa Ema are pioneers in the Maipo Valley where they are always searching for the best expressions of terroir, from the mountains to the coast. In 1956, the founder and his son, Félix Pavone Arbea, officially created Vinos Santa Ema. They have since equipped it with state of the art industrial infrastructure to develop and manage wines of the highest quality.

TASTING NOTES

Deep violet-ruby red. Elegant, sophisticated, and complex with fruity notes of black cherries and plums mingled with tobacco, coffee, and toast. Well structured and round with ripe tannins and abundant texture and a long finish. Pair with grilled meats, well-seasoned dishes, stews, and ripe cheeses.

PRODUCT NOTES

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that ...

PRODUCTION NOTES

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation maceration. Upon completion of the malolactic fermentation, the wine was aged in French and American oak barrels for 8–10 months to obtain and deliver greater complexity and structure.

SANTA EMA[®]



James Suckling

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