

SANTA EMA®

MERLOT

GRAN RESERVA

Vintage 2019

MAIPO VALLEY
100% MERLOT

BASIC ANALYSIS

Alcohol:	13.9°
pH:	3.36
Total Acidity (H ₂ SO ₄):	3.65 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.55 g/L
Residual Sugar :	2.15 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

VINIFICATION

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 macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

AGING

100% of the blend in French and American oak barrels for 8–10 months.

ACCOLADES

- **90 points** – 2020 Wine Spectator, 2018 vintage
- **90 points** – 2020 Tim Atkin, 2018 vintage
- **Double Gold** – 2020 China Wine & Spirits Awards, 2018 vintage
- **91 points** – 2020 La Cav, 2017 vintage

TASTING NOTES

Color: Deep violet-ruby red. **Aroma:** Very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate.

Palate: Smooth, with ripe tannins, good structure, and very good balance.

Gastronomy: To accompany red and white meats, pastas, game birds, and cheeses.