

SANTA EMA®

CABERNET SAUVIGNON AMPLUS

Vintage 2018

MAIPO ALTO
100% CABERNET SAUVIGNON

BASIC ANALYSIS

Alcohol:	14°
pH:	3.30
Total Acidity (H ₂ SO ₄):	3.97 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.46 g/L
Residual Sugar :	3.29 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted at the foot of the Andes in Chile's most prestigious and emblematic zone for Cabernet Sauvignon.

VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

ACCOLADES

- **90 points** – 2020 James Suckling, 2018 vintage
- **90 points** – 2020 Wine Advocate, 2017 vintage
- **91 points** – 2020 Wine Enthusiast, 2017 vintage
- **90 points** – 2019 Tim Atkin, 2017 vintage

"A young vineyard at 820 meters, planted with clone 46C, supplies the fruit for this intense, aromatic, well-structured Cabernet Sauvignon that needs a little more time in bottle to integrate its oak and tannins, but has excellent potential."

TASTING NOTES

Color: Deep, intense red. **Aroma:** Complex and intense. Black fruits such as blueberries, blackberries, and plums lend great typicity accompanied by a touch of dark chocolate. **Palate:** A wine with tremendous concentration of firm, ripe tannins with a mouth-filling palate and a persistent fruity finish. **Gastronomy:** Enjoy with beef or lamb stew. Also excellent with aged cheeses.