

SANTA EMA®

CARIGNAN AMPLUS

Vintage 2018

MAULE VALLEY
100% CARIGNAN

BASIC ANALYSIS

Alcohol:	14°
pH:	3.24
Total Acidity (H ₂ SO ₄):	4.28 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.48 g/L
Residual Sugar :	3.70 g/L



DENOMINATION OF ORIGIN

Maule Valley. A special selection of very old vineyards located in one of the best zones of the VII Region's Secano Interior.

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 for 7 days at 26°–28°C followed by an extended 5-day post-fermentation maceration. After undergoing its malolactic fermentation, the wine was aged for 15 months in Austrian oak fouders, during which the wine developed complexity and unique structure.

AGING

15 months in French and American oak barrels, with a minimum of 6 months in the bottle.

ACCOLADES

- **91 points** – 2020 James Suckling, 2018 vintage
- **93 points** – 2020 La Cav, 2017 vintage
- **92 points** – 2020 Descorchados, 2017 vintage
- **93 points** – 2019 James Suckling, 2017 vintage

“From vines of more than 80 years of age, this has a very fresh and gently leafy nose with intense red plums and berries, swathed in cedary oak and hints of leather and dried leaves. The palate offers a terrific sense of density with long and rich, fine tannins that carry evenly. Old-vine soul here. Really seamless.”

TASTING NOTES

Color: Deep violet-ruby red. **Aroma:** Of great fruit expression with notes of cherries in liqueur, raspberries, and blackberries accompanied by pleasing notes of dark chocolate, nutmeg, and roasted coffee. **Palate:** Very well structured and refreshing with abundant creamy tannins, lively acidity, and a delicious long and elegant finish loaded with character. **Gastronomy:** Especially suited to pork, lamb, and game meats. Also delicious with aged cheeses and well-seasoned dishes.