

# AMPLUS

CABERNET SAUVIGNON  
VINTAGE 2017

SANTA EMA®  
DESDE 1956



#### 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 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

#### 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.

#### ACCOLADES

- **94 points** – Descorchados 2019, 2016 vintage
- **92 points** – La Cav 2019, 2016 vintage
- **93 points** – Wine & Spirits 2018, 2016 vintage
- **94 points** – Wine Advocate 2018, 2016 vintage
- **91 points** – James Suckling 2018, 2016 vintage
- **94 points** – Descorchados 2018, 2015 vintage
- **91 points** – James Suckling 2017, 2015 vintage
- **93 points** – Wine & Spirits 2017, 2014 vintage

#### VARIETY

100% Cabernet Sauvignon, hand picked in mid-April.

#### VINEYARD YIELDS

2.5 t/ acre - 6 t / ha

#### AGING

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

#### SERVICE TEMPERATURE

63°F (17°C)

#### BASIC ANALYSIS

Alcohol:	14°
pH:	3.30
Total Acidity (H2SO4):	3.95 g/L
Volatile Acidity (C2H4O2):	0.55 g/L
Residual Sugar:	2.50 g/L

#### WINEMAKER'S 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.