

SANTA EMA®

RIVALTA

Vintage 2017

MAIPO ALTO

87% CABERNET SAUVIGNON
5% CARMENERE
4% CARIGNAN | 4% SYRAH

BASIC ANALYSIS

Alcohol:	14°
pH:	3.28
Total Acidity (H2SO4):	4.03 g/L
Volatile Acidity (C2H4O2):	0.51 g/L
Residual Sugar:	2.65 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. Carefully selected grapes were picked from the best blocks of hillside vineyards in our Estate located in the heart of the Andes mountains.

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 with selected yeasts over the course of 6 days at temperatures ranging from 79° to 84°F (26° to 29°C), followed by a two-week post-fermentation maceration. Once the malolactic fermentation was complete, the different components of the blend were aged separately for 15 months in first-use French oak barrels. The wine was rigorously controlled and tasting throughout its evolution in the barrel and only the best lots were selected for the final *Limited Production* blend. Once blended, the wine was returned to the barrels for another 5 months to achieve greater harmony as it aged. The finished wine was then fined and gently bottled.

AGING

The wine spent a total of 20 months in first-use French oak barrels, divided into an initial 15-month period for aging the individual varieties separately, and then a second 5-month period for the final blend. The wine was aged for a minimum of one year in the bottle before its release to market.

ACCOLADES

- **91 points** – 2020 James Suckling, 2017 vintage
- **91 points** – 2020 Wine Spectator, 2015 vintage
- **93 points** – 2018 James Suckling, 2015 vintage

"A fresh and delicious nose showing notes of orange rind, cedar, freshly-picked blackcurrants and plenty of herbs and spices. Full body, juicy on the palate with some nicely-layered tannins and a tangy streak through to the savory finish. Drink now."

- **92 points** – 2018 Wine Advocate R. Parker (Luis Gutiérrez), 2015 vintage

TASTING NOTES

Color: Bright ruby red. **Aroma:** Intense aromas of black fruits, blueberries, black currant, black pepper, and a touch of mint and chocolate that lend elegance. **Palate:** Well rounded with excellent structure, ripe tannins, tremendous texture, and a persistent finish.

Gastronomy: Lamb and game meats, such as venison and boar. Delicious with duck magret, spicy dishes and chutneys, and mild red meats, such as veal.