

SANTA EMA®

CABERNET SAUVIGNON AMPLUS

Vintage 2016

MAIPO ALTO
100% CABERNET SAUVIGNON

BASIC ANALYSIS

Alcohol:	14°
pH:	3.40
Total Acidity (H ₂ SO ₄):	3.48 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.44 g/L
Residual Sugar :	2.71 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 2016 vintage began with a dry winter followed by a cold and rainy spring. A temperate summer enabled the grapes to ripen well, although a bit later than usual. Early autumn was dry, but unusual rains in late April resulted in the need to harvest some varieties early. These conditions gave rise to fresh, well-balanced wines with low alcohol and great elegance.

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

- **93 points** – Top 100 Best Buy - 2018 Wine & Spirit, 2016 vintage
- **94 points** – 2018 Descorchados, 2016 vintage
- **92 points** – 2018 La Cav, 2016 vintage
- **91 points** – 2018 James Suckling, 2016 vintage

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.