

SANTA EMA®

CABERNET SAUVIGNON AMPLUS

Vintage 2017

MAIPO ALTO
100% CABERNET SAUVIGNON

BASIC ANALYSIS

Alcohol:	14°
pH:	3.36
Total Acidity (H ₂ SO ₄):	3.85 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.38 g/L
Residual Sugar :	2.99 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 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.

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 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."

- **Double Gold** – 2020 China Wine & Spirits Awards, 2017 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.