

# SANTA EMA®

## CARIGNAN

### AMPLUS

*Vintage 2017*

MAULE VALLEY

100% CARIGNAN

#### BASIC ANALYSIS

Alcohol:	14°
pH:	3.23
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	4.12 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.44 g/L
Residual Sugar :	3.54 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 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 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

- **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."*

- **91 points** – 2019 Descorchados, 2016 vintage

#### 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.