

# SANTA EMA®

## CHARDONNAY AMPLUS

*Vintage 2016*

LEYDA VALLEY  
100% CHARDONNAY

### BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.33
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.85 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.55 g/L
Residual Sugar :	2.44 g/L



### DENOMINATION OF ORIGIN

**Leyda Valley.** Vines planted on rolling hills overlooking the sea receive cool breezes that enable the grapes to ripen slowly.

### VINTAGE

The 2016 vintage was marked by a dry winter followed by a cold and rainy spring. Although the cool conditions had delayed the maturation process somewhat, the temperate summer enabled the grapes to ripen. Fall began dry, but unusual rain in late April made it necessary to harvest some red varieties earlier than anticipated. The resulting wines are fresh and very elegant, with good balance and low alcohol levels.

### VINIFICATION

The grapes for this wine were 100% whole-cluster pressed. The juice was decanted and fermented in first-use medium-toast French oak barrels. The wine was aged on its lees for 10 months without malolactic fermentation. It was fined before bottling to conserve its potential and complexity.

### AGING

10 months in first-use French oak barrels (100%)

### ACCOLADES

- 90 points – 2018 Descorchados, 2016 vintage
- 91 points – 2017 James Suckling, 2015 vintage
- 90 points – 2017 Descorchados, 2015 vintage

### TASTING NOTES

**Color:** Intense, bright golden yellow. **Aroma:** Intense notes of citrus and tropical fruits, bananas, quince, and pineapples that intermingle with fine notes of toast that lend great complexity. **Palate:** Round, lush, and very well balanced with an acidity level that refreshes from beginning to end. The finish is elegantly fruity. **Gastronomy:** Enjoy with lobster, crab, shrimp, and shellfish au gratin. Also ideal with fatty fish such as salmon and grouper.