

SANTA EMA®

CHARDONNAY AMPLUS

Vintage 2018

LEYDA VALLEY
100% CHARDONNAY

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.31
Total Acidity (H ₂ SO ₄):	4.15 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.59 g/L
Residual Sugar :	3.19 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 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

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** – 2020 James Suckling, 2018 vintage
- **Gold Medal** – 2020 Sakura Japan Women's Awards, 2018 vintage
- **92 points** – 2020 Tim Atkin, 2018 vintage
- **90 points** – 2019 James Suckling, 2018 vintage

"This has ripe melons, peaches and pears with a fresh array of sleek, fleshy fruit on the palate. There's richness here, as well as freshness, and the oak is well played. Drink now."

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.