

# SANTA EMA®

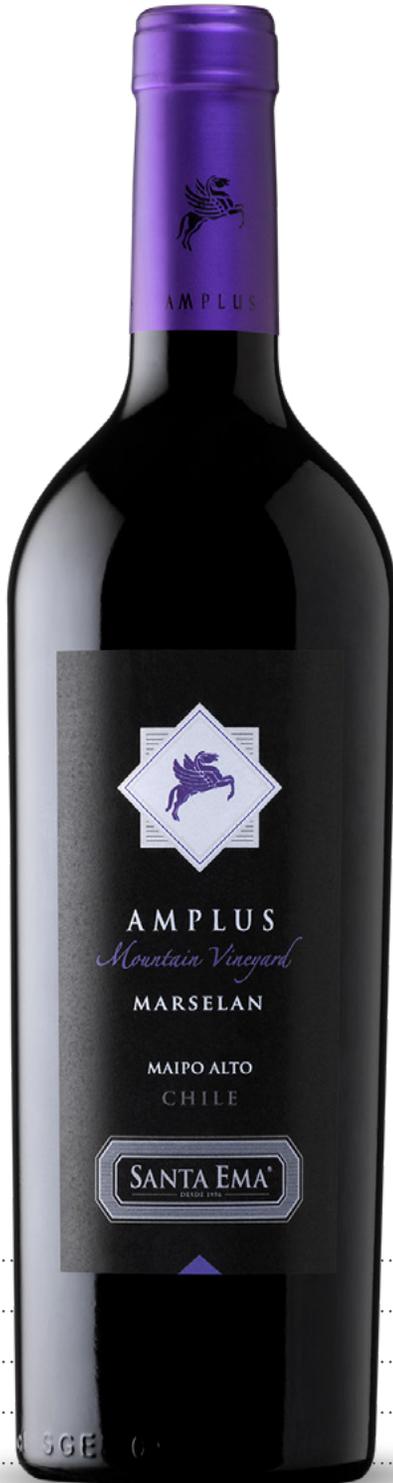
## MARSELAN AMPLUS

*Vintage 2018*

MAIPO ALTO  
100% MARSELAN

### BASIC ANALYSIS

Alcohol:	14.6°
pH:	3.45
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	4.05 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.55 g/L
Residual Sugar :	2.55 g/L



### DENOMINATION OF ORIGIN

**Maipo Alto, Maipo Valley.** High-altitude vineyard planted in the piedmont of the Andes Mountains. The Marselan block is located at 885 meters a.s.l. This prestigious and emblematic zone is known for the quality of its red varieties. It's characterized by the colluvial soils, mountain breezes, and large diurnal temperature range with high luminosity. Marselan is one of the most successful crosses of modern times, created in 1961 by the INRA in Marseillan, France, using Cabernet Sauvignon and Grenache.

### 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 fermented in stainless steel tanks for 7 days at a temperature of 28°C, with a post-fermentation process of 6 days. After malolactic fermentation, the wine aged for 14 months in French oak barrels, lending it greater complexity and structure.

### AGING

14 months in French oak barrels (35% new, 65% second use). Minimum of 6 months in the bottle.

### TASTING NOTES

This complex wine presents a deep red color. On the nose there are intense aromas of dried cherry and dark chocolate mixed with notes of clove and tobacco. The palate is intense, structured, and rounded. The finish is very long. It's ideal to accompany dishes of equal intensity, including fatty meats, stews, and aged cheeses.