

SANTA EMA®

MERLOT AMPLUS

Vintage 2016

MAIPO ALTO
100% MERLOT

BASIC ANALYSIS

Alcohol:	13°
pH:	3.46
Total Acidity (H ₂ SO ₄):	3.31 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.52 g/L
Residual Sugar :	2.54 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted 820 m asl in the foothills of the Andes Mountains. This very prestigious and emblematic zone for red wine grapes features colluvial soils, cool Andean breezes, tremendous daily temperature oscillation, and very high luminosity.

VINTAGE

The 2016 vintage began with a dry winter followed by a cold and rainy spring. A temperate summer enabled the grapes to ripen well, although a bit later than usual. Early autumn was dry, but unusual rains in late April resulted in the need to harvest some varieties early. These conditions gave rise to fresh, well-balanced wines with low alcohol and great elegance.

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 Austrian oak fouders.

ACCOLADES

- 93 points – 2018 Revelation Wine of the Year Descorchados, 2016 vintage
- 92 points – 2018 James Suckling 2018, 2016 vintage

TASTING NOTES

Color: Deep, bright ruby red. **Aroma:** Intense, expressive, and very fruity with aromas of black and red fruits, such as plums and blackberries along with a bit of black pepper and a final floral note accompanied by bit of cedar and toasted almonds.

Palate: Pleasing, elegant, and moderately structured with good volume. Well-rounded and balanced with ripe tannins and rich texture and a juicy, refreshing finish.

Gastronomy: Ideal with all types of pastas and oven-roasted lean red meats.