

SANTA EMA®

MERLOT AMPLUS

Vintage 2018

MAIPO ALTO
100% MERLOT

BASIC ANALYSIS

Alcohol:	14°
pH:	3.32
Total Acidity (H ₂ SO ₄):	3.55 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.43 g/L
Residual Sugar :	2.94 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 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 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

- 91 points – 2020 James Suckling, 2018 vintage
- 94 points – 2020 Tim Atkin, 2018 vintage
- 94 points – 2020 Descorchados, 2018 vintage
- 90 points – 2019 Tim Atkin, 2017 vintage

"Grown at 750 metres in the higher part of the Maipo Valley, this pure Merlot is made with the less common clone 348. It's a fresh, perfumed, floral style from Andrés Sanhueza showing black cherry fruit, subtle oak and granular tannins."

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.