

SANTA EMA®

LATE HARVEST TARDÍO

Vintage 2018

MAIPO VALLEY
100% SAUVIGNON BLANC

BASIC ANALYSIS

Alcohol:	13 °
pH:	3.59
Total Acidity (H ₂ SO ₄):	3.75 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.99 g/L
Residual Sugar :	67.7 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Special blocks were selected for harvesting in late autumn to obtain high sugar concentration and aromatic expressivity.

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

100% of the grapes were whole cluster pressed. The must was decanted naturally and fermented in first-use medium-toast barrels and held on its lees for 11 months without undergoing malolactic fermentation. The wine was later fined, bottled, and aged for another 6 months before being released to market.

AGING

11 months in new French, Hungarian, and American barrels.

ACCOLADES

– 90 points – 2020 La Cav, 2017 vintage

TASTING NOTES

Color: Bright golden yellow. **Aroma:** Intense notes of Turkish apricots, honey, dried flowers, cinnamon, and cedar, while notes of candied orange peel lend complexity.

Palate: Lush and voluminous with tremendous balance between sweetness and acidity. Finishes long, intense, and elegantly fruity. **Gastronomy:** Enjoy with blue cheeses, Serrano ham, foie gras, desserts, and fruits.