

SANTA EMA®

CHARDONNAY RESERVA

Vintage 2019

LEYDA VALLEY
100% CHARDONNAY

BASIC ANALYSIS

| | |
|---|----------|
| Alcohol: | 13 ° |
| pH: | 3.43 |
| Total Acidity (H ₂ SO ₄): | 3.55 g/L |
| Volatile Acidity (C ₂ H ₄ O ₂): | 0.16 g/L |
| Residual Sugar: | 4.17 g/L |

DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

VINIFICATION

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

AGING

8 months in French and American oak barrels (40% of the blend).

ACCOLADES

- 90 points – 2020 La Cav, 2018 vintage
- 91 points – 2020 Descorchados, 2018 vintage
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- 91 points – 2019 Descorchados, 2017 vintage

TASTING NOTES

