

SANTA EMA®

CABERNET SAUVIGNON

SELECT TERROIR
RESERVA

Vintage 2019

MAIPO VALLEY
100% CABERNET SAUVIGNON

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.43
Total Acidity (H2SO4):	3.66 g/L
Volatile Acidity (C2H4O2):	0.41 g/L
Residual Sugar :	4.36 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

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

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

AGING

40% of the blend in oak barrels for 4–6 months.

ACCOLADES

– **Great Value/Great Quality** – 2020 Wine Spectator, 2018 vintage

TASTING NOTES

Color: Intense ruby red. **Aroma:** Intense yet delicate with aromas of red and black fruits such as plums, blackberries, and raspberries with a light touch of toast. **Palate:** Well rounded with very good balance and persistence. **Gastronomy:** Red meats, well-seasoned dishes, stews, and cheeses.