

# SANTA EMA®

## CARMENERE SELECT TERROIR RESERVA

*Vintage 2019*

CACHAPOAL VALLEY  
100% CARMENERE

### BASIC ANALYSIS

Alcohol:	14°
pH:	3.42
Total Acidity (H2SO4):	3.48 g/L
Volatile Acidity (C2H4O2):	0.37 g/L
Residual Sugar :	4.07 g/L



### DENOMINATION OF ORIGIN

**Cachapoal Valley.** Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

### 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 86°F (30°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

– **Best Buy** – 2020 Wine Enthusiast, 2018 vintage

### TASTING NOTES

**Color:** Dark red with violet hues. **Aroma:** Intense aromas of black fruits. blackberries, and blueberries along with black plums. A touch of tobacco and black pepper accompanied by the characteristic spiciness of the Carmeneré. **Palate:** A smooth and velvety wine with ripe tannins. Well balanced with pleasing, moderate acidity.

**Gastronomy:** Pastas, vegetable casseroles, cheeses, and Chilean food in general.