

SANTA EMA®

CHARDONNAY SELECT TERROIR RESERVA

Vintage 2019

MAIPO 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

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 must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

TASTING NOTES

Color: Bright, intense yellow. **Aroma:** Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple. **Palate:** Young and fruity. Well balanced with a pleasing finish. **Gastronomy:** Fatty fish, shellfish au gratin, white meats, and aged cheeses.