

# SANTA EMA®

MOSCATEL DE ALEJANDRÍA

SELECT TERROIR  
RESERVA

*Vintage 2019*

MAULE VALLEY

100% MOSCATEL DE ALEJANDRÍA

BASIC ANALYSIS

Alcohol:	13°
pH:	3.22
Total Acidity (H2SO4):	3.46 g/L
Volatile Acidity (C2H4O2):	0.27 g/L
Residual Sugar :	10.60 g/L



## DENOMINATION OF ORIGIN

**Maule Valley.** A special selection of very old vineyards located in one of the best zones of the VII Region's Secano Interior.

## 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 for this wine were cold macerated (10 hours at 50°F / 10°C) and then pressed. The must was clarified and fermented in stainless steel tanks at 57°F (14°C) over the course of 20 days. The finished wine was fined, filtered, and bottled early to conserve all of its aromas, freshness, and fruity expression.

## TASTING NOTES

**Color:** Brilliant, light yellow. **Aroma:** Intense aromas of roses and white flowers accompanied by notes of sweet fruits such as apricots and peaches. **Palate:** A young and fresh wine with balanced acidity and a pleasing finish. **Gastronomy:** Enjoy with appetizers and mild cheeses, Asian dishes, fresh fruits, desserts, or on its own.