

# SANTA EMA®

## MERLOT RESERVA

*Vintage 2019*

MAIPO VALLEY  
100% MERLOT

### BASIC ANALYSIS

Alcohol:	13.9°
pH:	3.36
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.65 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.55 g/L
Residual Sugar :	2.15 g/L



### DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

### 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 another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

### AGING

100% of the blend in French and American oak barrels for 8–10 months.

### ACCOLADES

- **90 points** – 2020 Wine Spectator, 2018 vintage
- **90 points** – 2020 Tim Atkin, 2018 vintage
- **Double Gold** – 2020 China Wine & Spirits Awards, 2018 vintage
- **91 points** – 2020 La Cav, 2017 vintage

### TASTING NOTES

**Color:** Deep violet-ruby red. **Aroma:** Very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate.

**Palate:** Smooth, with ripe tannins, good structure, and very good balance.

**Gastronomy:** To accompany red and white meats, pastas, game birds, and cheeses.