

SANTA EMA®

CHARDONNAY SELECT TERROIR RESERVA

Vintage 2020

MAIPO VALLEY
100% CHARDONNAY

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.44
Total Acidity (H ₂ SO ₄):	3.68 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.25 g/L
Residual Sugar :	4.69 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 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

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.

ACCOLADES

- **91 points** – 2021 La Cav, 2019 vintage
- **Best Buy** – 2020 Wine & Spirits, 2019 vintage

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.

