

SANTA EMA

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Select Terroir

RESERVA

(SE)

# ROSÉ Select terroir Reserva

#### 1/intage 202

MAIPO VALLEY Volatile Acidity (C2H4O2): 0. 18 g/L 70% CABERNET SAUVIGNON / Residual Sugar : 4. 64 g/L 30% SYRAH

BASIC ANALYSIS	
Alcohol:	13. 5°
pH:	3. 08
Total Acidity (H2SO4):	3. 72 g/L
Volatile Acidity (C2H4O2):	0. 18 g/L
Residual Sugar :	4. 64 g/L



**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 grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

## ACCOLADES

- 90 points 2020 La Cav, 2019 vintage
- Silver Medal 2020 Sakura Japan Women's Awards, 2018 vintage
- 90 points 2019 La Cav, 2018 vintage

#### TASTING NOTES

**Color.** Brick, onion skin. **Aroma:** Intense aromas of red fruits such as strawberries and cherries. **Palate:** Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity. **Gastronomy:** Perfect pairing for fish as well as Thai and other Asian dishes.

