

SANTA EMA®

CHARDONNAY

GRAN RESERVA

Vintage 2020

LEYDA VALLEY
100% CHARDONNAY

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.39
Total Acidity (H ₂ SO ₄):	4.05 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.47 g/L
Residual Sugar:	2.44 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

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

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

AGING

8 months in French and American oak barrels (40% of the blend).

ACCOLADES

- 90 points – 2020 La Cav, 2018 vintage
- 91 points – 2020 Descorchados, 2018 vintage
- 91 points – 2019 La Cav, 2017 vintage
- 91 points – 2019 Descorchados, 2017 vintage

TASTING NOTES

Color: Bright and intense golden yellow. **Aroma:** Intense and complex with delicate notes of honey and ripe tropical fruits recalling banana, pineapple, and passion fruit along with toast and vanilla notes. **Palate:** Fresh, crisp, and pleasing with good balance and a persistent finish. **Gastronomy:** Enjoy with fatty fish with sauces, shellfish, crab gratin, white meats, and aged cheeses.

