

# SANTA EMA®

## CHARDONNAY RESERVA

*Vintage 2019*

LEYDA VALLEY  
100% CHARDONNAY

### BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.43
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	4.04 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.53 g/L
Residual Sugar:	3.29 g/L



### DENOMINATION OF ORIGIN

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

### 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

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.