

# EMA CUVEE N°1

SPECIALTIES

VINTAGE 2025  
MAIPO VALLEY  
100% CHARDONNAY

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,0°	3.32	4.19 <sub>g/L</sub>	<5.45 <sub>g/L</sub>



*High-end Extra Brut sparkling wine, made following the Charmat Method, with tank fermentation.*

#### DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. An intermediate-climate area surrounded by the Maipo River, with riverbed soils that allow the production of white wines. Grapes are harvested early to produce base wines with aromatic intensity and good acidity levels.

#### VINIFICATION

The base wine was obtained by whole-cluster pressing and then fermented at low temperature (14°C) for 20 days. Afterwards, the second fermentation took place under the Charmat Method, resulting in a fresh, bubbly wine with vibrant acidity and liveliness.

#### TASTING NOTES

**Color:** Clear golden yellow with persistent fine bubbles.

**Aroma:** White fruit, quince paste, honey, and notes of toasted almonds.

**Palate:** Elegant, crisp, complex, and creamy with pleasing acidity and a refreshing finish.

**Gastronomy:** Aperitifs, mild cheeses, fish and shellfish, white meats, and fruits.

