

EMA

SPECIALTIES

LEYDA VALLEY
70% Chardonnay
30% Pinot Noir

SANTA EMA

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,7°	3.1	4.64 g/L	<2.54 g/L



High-end extra brut sparkling wine made according to the traditional method, also known as the Champenoise method.

DENOMINATION OF ORIGIN

Leyda Valley. The Leyda Valley's cold coastal climate allows the grapes to ripen slowly. The vines are planted on gently rolling hills that face the sea to obtain all of the freshness and complexity of the Pacific.

VINIFICATION

The base wine was obtained by whole cluster pressing and fermenting the must at low temperatures (14°C) for 20 days. The second fermentation took place in the bottle, in accordance with the traditional method, and then aged on its lees for 18 months.

AGING

18 months in bottled.

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.

