

SANTA EMA®

MERLOT RESERVA

Vintage 2018

MAIPO VALLEY
100% MERLOT

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.04
Total Acidity (H ₂ SO ₄):	3.07 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.47 g/L
Residual Sugar :	2.35 g/L

DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

AGING

100% of the blend in French and American oak barrels for 8–10 months.

ACCOLADES

- **91 points** – 2020 La Cav, 2017 vintage
- **92 points** – 2018 James Suckling, 2016 vintage

"Fresh blueberry compote, vanilla and cloves. The fruit is very generous but it's really in balance and so linear with lovely firm tannins and pretty acidity. A fruity yet mineral finish."

- **91 points** – 2017 James Suckling, 2017 vintage

"Dark berry with stone and chalk character. Some citrus rind. Full body, chewy tannins and a medium finish."

TASTING NOTES

