

RESERVA

CHARDONNAY
VINTAGE 2018

SANTA EMA®
DESDE 1956



DENOMINATION OF ORIGIN

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

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

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.

ACCOLADES

- **Gold Medal** – 2017 AWOCA, 2016 vintage
- **92 points** – 2018 Descorchados, 2016 vintage
- **92 points** – 2017 James Suckling, 2015 vintage
- **90 points** – 2017 Descorchados, 2015 vintage
- **Silver Medal** – 2014 Concours Mondial de Bruxelles, 2013 vintage

VARIETY

100% Chardonnay, hand picked from early to late-April.

VINEYARD YIELDS

3.3 t / acre - 8 t / ha

AGING

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

SERVICE TEMPERATURE

53°F (12°C)

BASIC ANALYSIS

Alcohol:	13.5°
pH:	2.59
Total Acidity (H2SO4):	3.60 g/L
Volatile Acidity (C2H4O2):	0.39 g/L
Residual Sugar:	2.50 g/L

WINEMAKER'S 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.