

# SELECT TERROIR

CHARDONNAY  
VINTAGE 2019

SANTA EMA®  
*Est. 1956*



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

## 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

The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.

## ACCOLADES

• **90 puntos** – Wine & Spirits - June 2015, 2014 vintage

## VARIETY

100% Chardonnay, hand picked in mid-March.

## VINEYARD YIELDS

5 t / acre - 12 t / ha

## SERVICE TEMPERATURE

53°F (12°C)

## BASIC ANALYSIS

Alcohol:	13°
pH:	3.43
Total Acidity (H2SO4):	3.55 g/L
Volatile Acidity (C2H4O2):	0.16 g/L
Residual Sugar:	4.17 g/L

## WINEMAKER'S NOTES

**Color :** Bright, intense yellow.

**Aroma :** Intense aromas of ripe tropical fruits such as banana, passion fruit, and pineapple.

**Palate :** Young and fruity. Well balanced with a pleasing finish.

**Gastronomy :** Fatty fish, shellfish au gratin, white meats, and aged cheeses.