

SANTA EMA®

CHARDONNAY AMPLUS

Vintage 2017

LEYDA VALLEY
100% CHARDONNAY

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.33
Total Acidity (H ₂ SO ₄):	3.85 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.55 g/L
Residual Sugar :	2.44 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Vines planted on rolling hills overlooking the sea receive cool breezes that enable the grapes to ripen slowly.

VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

VINIFICATION

The grapes for this wine were 100% whole-cluster pressed. The juice was decanted and fermented in first-use medium-toast French oak barrels. The wine was aged on its lees for 10 months without malolactic fermentation. It was fined before bottling to conserve its potential and complexity.

AGING

10 months in first-use French oak barrels (100%)

ACCOLADES

- **92 points** – 2018 James Suckling, 2017 vintage
- **92 points** – 2019 Descorchados, 2017 vintage
- **Silver Medal** – 2019 Sakura Women's Wines Awards Japón, 2017 vintage

TASTING NOTES

Color: Intense, bright golden yellow. **Aroma:** Intense notes of citrus and tropical fruits, bananas, quince, and pineapples that intermingle with fine notes of toast that lend great complexity. **Palate:** Round, lush, and very well balanced with an acidity level that refreshes from beginning to end. The finish is elegantly fruity. **Gastronomy:** Enjoy with lobster, crab, shrimp, and shellfish au gratin. Also ideal with fatty fish such as salmon and grouper.