

# SANTA EMA®

## CARMENERE

### AMPLUS

*Vintage 2016*

#### CACHAPOAL VALLEY

85% CARMENERE/ 10% SYRAH/  
5% CARIGNAN

#### BASIC ANALYSIS

Alcohol:	14°
pH:	3.39
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.45 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.49 g/L
Residual Sugar :	2.44 g/L



### DENOMINATION OF ORIGIN

**Peumo, Cachapoal Valley.** With a warm climate influenced by breezes from the nearby Lake Rapel, this is a prestigious area for producing fruity, big-bodied Carmeneré.

### VINTAGE

The 2016 vintage began with a dry winter followed by a cold and rainy spring. A temperate summer enabled the grapes to ripen well, although a bit later than usual. Early autumn was dry, but unusual rains in late April resulted in the need to harvest some varieties early. These conditions gave rise to fresh, well-balanced wines with low alcohol and great elegance.

### VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

### AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

### ACCOLADES

- **92 points** – 2018 James Suckling, 2016 vintage
- **92 points** – 2018 Wine and Spirits, 2016 vintage
- **Silver Medal** – 2018 Descorchados, 2015 vintage
- **93 points** – 2017 AWOCA, 2015 vintage

### TASTING NOTES

**Color:** Deep ruby red with violet notes. **Aroma:** Expressive and intense, recalling red and black cherries and black currant, along with notes of tobacco, chocolate, and pencil lead. **Palate:** Well structured and potent with ripe and rounded tannins that lend a seductive and voluminous finish. **Gastronomy:** Enjoy with pork, chicken, or turkey with creamy sauces. Also ideal with pastas and smoked cheeses.