

# SANTA EMA®

## CARMENERE

### AMPLUS

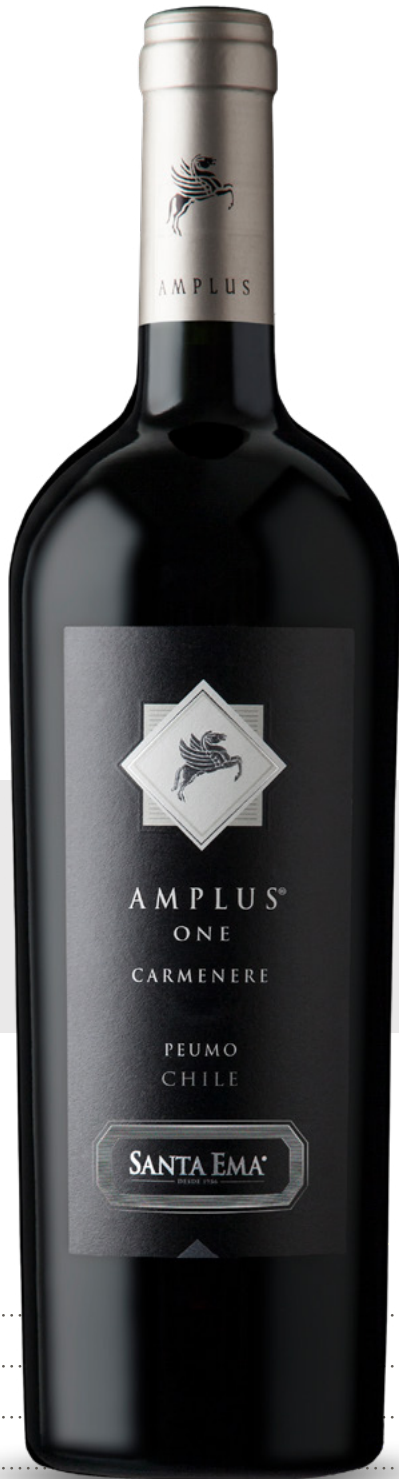
*Vintage 2018*

#### CACHAPOAL VALLEY

85% CARMENERE/ 10% SYRAH/  
5% CARIGNAN

#### BASIC ANALYSIS

Alcohol:	14°
pH:	3.37
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.60 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.48 g/L
Residual Sugar :	2.94 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 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 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

- **91 points** – 2020 James Suckling, 2018 vintage
- **93 points** – 2020 Tasting Panel, 2017 vintage
- **90 points** – 2020 Wine Spectator, 2017 vintage
- **93 points** – 2020 La Cav, 2017 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.