

SANTA EMA®

MERLOT SELECT TERROIR RESERVA

Vintage 2019

CACHAPOAL VALLEY
100% MERLOT

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.42
Total Acidity (H ₂ SO ₄):	3.65g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.39 g/L
Residual Sugar :	4.06 g/L



DENOMINATION OF ORIGIN

Cachapoal Valley. Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

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 grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

AGING

40% of the blend in oak barrels for 4–6 months.

TASTING NOTES

Color: Intense ruby red. **Aroma:** Red fruits such as plums and spices with light notes of toast. **Palate:** Ripe, smooth, and well balanced. **Gastronomy:** White meats, pastas, steamed vegetables, and cheeses