

SANTA EMA®

ROSÉ

SELECT TERROIR RESERVA

Vintage 2019

MAIPO VALLEY
100% ROSÉ

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.05
Total Acidity (H ₂ SO ₄):	3.43 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.12 g/L
Residual Sugar :	5.36 g/L



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 grapes were crushed, cold macerated at 46°F (8°C) for 3 days, and then pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 20 days. The wine was then fined, filtered, and carefully bottled to preserve all of its freshness and fruity expression.

ACCOLADES

– **Silver Medal** – 2020 Sakura Japan Women's Awards, 2018 vintage

TASTING NOTES

Color: Brick, onion skin. **Aroma:** Intense aromas of red fruits such as strawberries and cherries. **Palate:** Fresh, with an elegant texture and tremendous persistence. Good balance between fruit and acidity. **Gastronomy:** Perfect pairing for fish as well as Thai and other Asian dishes.