

SANTA EMA®

MERLOT AMPLUS

Vintage 2017

MAIPO ALTO
100% MERLOT

BASIC ANALYSIS

Alcohol:	14°
pH:	3.32
Total Acidity (H ₂ SO ₄):	3.55 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.43 g/L
Residual Sugar :	2.94 g/L



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted 820 m asl in the foothills of the Andes Mountains. This very prestigious and emblematic zone for red wine grapes features colluvial soils, cool Andean breezes, tremendous daily temperature oscillation, and very high luminosity.

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 were fermented for 7 days at 26°–28°C followed by an extended 5-day post-fermentation maceration. After undergoing its malolactic fermentation, the wine was aged for 15 months in Austrian oak fouders, during which the wine developed complexity and unique structure.

AGING

15 months in Austrian oak fouders.

ACCOLADES

- 94 points – 2020 Tim Atkin, 2018 vintage
- 94 points – 2020 Descorchados, 2018 vintage
- 90 points – 2019 Tim Atkin, 2017 vintage

"Grown at 750 metres in the higher part of the Maipo Valley, this pure Merlot is made with the less common clone 348. It's a fresh, perfumed, floral style from Andrés Sanhueza showing black cherry fruit, subtle oak and granular tannins."

- 92 points – 2019 James Suckling, 2017 vintage

TASTING NOTES

Color: Deep, bright ruby red. **Aroma:** Intense, expressive, and very fruity with aromas of black and red fruits, such as plums and blackberries along with a bit of black pepper and a final floral note accompanied by bit of cedar and toasted almonds
Palate: Pleasing, elegant, and moderately structured with good volume. Well-rounded and balanced with ripe tannins and rich texture and a juicy, refreshing finish.
Gastronomy: Ideal with all types of pastas and oven-roasted lean red meats.