

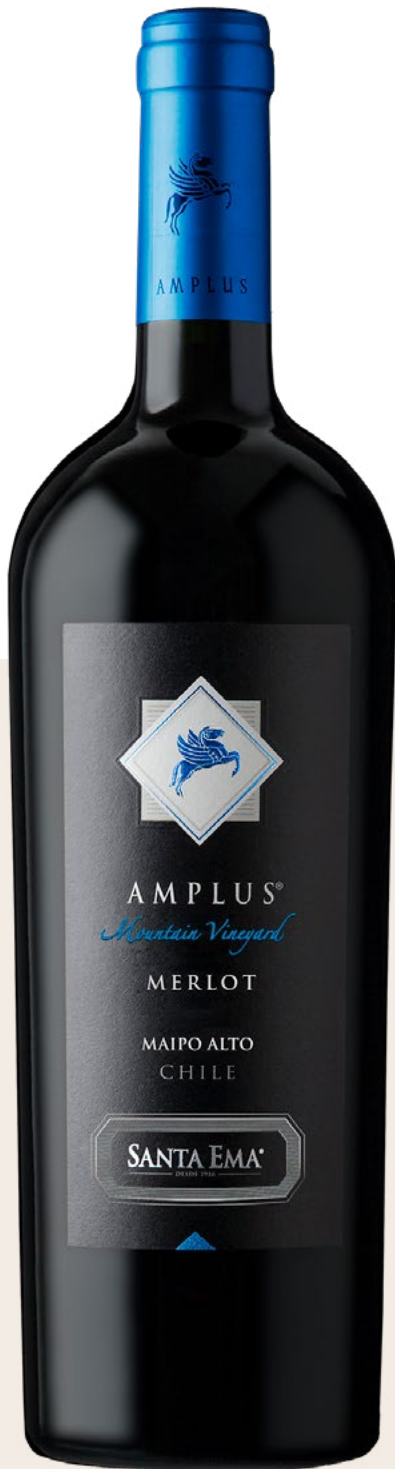
# MERLOT AMPLUS

VINTAGE 2020

Maipo Alto  
100% Merlot

## SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	TOTAL ACIDITY	RESIDUAL SUGAR
14°	3.33	3.59 g/L	0.56 g/L	3.09 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 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

### 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.



VINTAGE 2019



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### AGING

15 months in Austrian oak fouders.

### 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.



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