

# MERLOT

AMPLUS / Single Vineyard

VINTAGE 2021

MAIPO VALLEY

100% Merlot

SANTA EMA

ALCOHOL

13,5°

PH

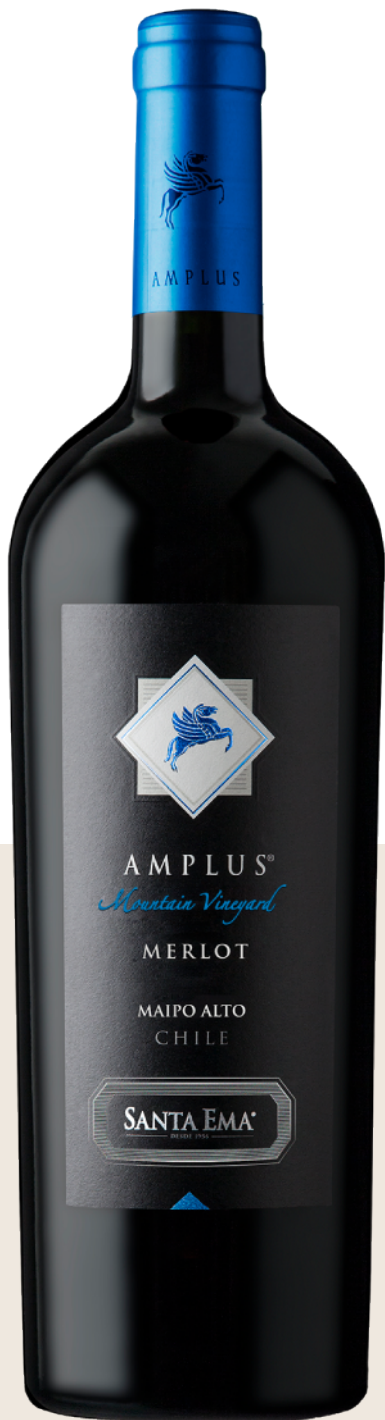
3.3

TOTAL ACIDITY

3.6 g/L

RESIDUAL SUGAR

<3.1 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

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but 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.

## 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. Also excellent with aged cheeses.

