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## SANTA EMA

#### Amplus One Carmenere Peumo

**— 2021 —** 

A nose of spices and dried herbs offers varietal typicity. The palate is juicy, with silky fine tannins and a balanced mix of black tea, cardamom and red plums. Baking spices are evident at the close. Enjoy now with grilled pork chops.



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**WINE ENTHUSIAST** 

Santa Ema

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