

# Santa Ema

## 60/40

### Varietals:

60% Cabernet Sauvignon, 40% Merlot

### Tasting Notes:

Intense deep reddish-purple color with aromas of black cherry and dried plum fruit notes, pepper, giving way to hints of coffee, dark chocolate, dry leaves, and toastiness. Structured wine with good volume, mature and round tannins, good balance, and medium acidity. It has a pleasant sweet finish. The Cabernet Sauvignon notes are present due to the structure of the wine, in addition to the smoothness of Carmenere.

### Vineyards:

Region:	Maipo Valley, Chile
Vineyard Name:	El Peral
Vineyard Size:	55 Hectares
Vine Source:	Estate-Owned
Soil Composition:	Alluvial Soils
Elevation:	352-359 m
Training Method:	Vertical Shoot Position (VSP)
Year Planted:	2008
Planting Density:	3,500
Practices:	Sustainable

### Winemaking:

Harvest:	Manually harvested in February
Fermentation:	The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. The new wine was barrel aged for 6-8 months for greater complexity and structure in the wine.

Malolactic Fermentation: Yes - Full

### Aging:

Vessel:	100% in French and American oak barrels
Cooperage:	French
Duration:	6-8 months
Bottle Aging Duration:	6 months
Ageing Potential:	4-6 Years

### Food Pairing:

Pasta with red sauces, stuffed pasta, slow-cooked meat, legumes with sausages, aged cheeses, charcuterie, and artisanal breads.

### Technical Data:

Alcohol:	13.5%
Acidity:	3.7 grams/liter
Residual Sugar:	<4.7 grams/liter
pH:	3.3

Production Quantity: n/a



OPICI WINES & SPIRITS  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



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