Santa Ema

Amplus Cabernet Sauvignon

Varietals:

100% Cabernet Sauvignon

Tasting Notes:

Deep, intense red with complex and intense aromas. Black fruits such as blueberries, blackberries, and plums lend great typicity accompanied by a touch of dark chocolate. A wine with tremendous concentration of firm, ripe tannins with a mouth-filling palate and a persistent fruity finish.

Vineyards:

Region: Vineyard Name: Vineyard Size: Soil Composition: Elevation: Training Method: Exposure: Year Planted: Planting Density: Practices: Maipo Valley, Chile Cerro Blanco 112 Hectares Colluvial Soils 748 - 990 m Vertical Shoot Position (VSP) Northwestern 2012 4,000 Sustainable

Stainless steel and Oak barrels

Enjoy with beef or lamb stew. Also excellent with

Winemaking:

Harvest: Manually harvested in February Fermentation: The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day postfermentation process.

Yes - Full

French 12 months

3.3

n/a

6 months

6-8 Years

aged cheeses.

Malolactic Fermentation:

Aging:

Vessel: Cooperage Duration: Bottle Aging Duration: Ageing Potential:

Food Pairing:

Technical Data:

Alcohol: Acidity: Residual Sugar: pH:

Production Quantity:

14% 3.7 grams/liter <2.7 grams/liter



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