

Santa Ema

Amplus Carmenere

Varietals:

100% Carmenere

Tasting Notes:

Deep ruby red with violet notes with expressive and intense aromas, recalling red and black cherries and black currant, along with notes of tobacco, chocolate, and pencil lead. On the palate, well structured and potent with ripe and rounded tannins that lend a seductive and voluminous finish.

Vineyards:

Region: Cachapoal Valley, Chile
Vineyard Name: Peumo
Vineyard Size: 15 Hectares
Vine Source: Long-term Lease
Soil Composition: Colluvial Soils
Elevation: 190 m
Training Method: Vertical Shoot Position (VSP)
Exposure: Northwestern
Planting Density: 5,000

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 post-fermentation process.
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Stainless steel and Oak barrels
Cooperage: French
Duration: 12 months
Bottle Aging Duration: 6 months
Ageing Potential: 6-8 Years

Food Pairing:

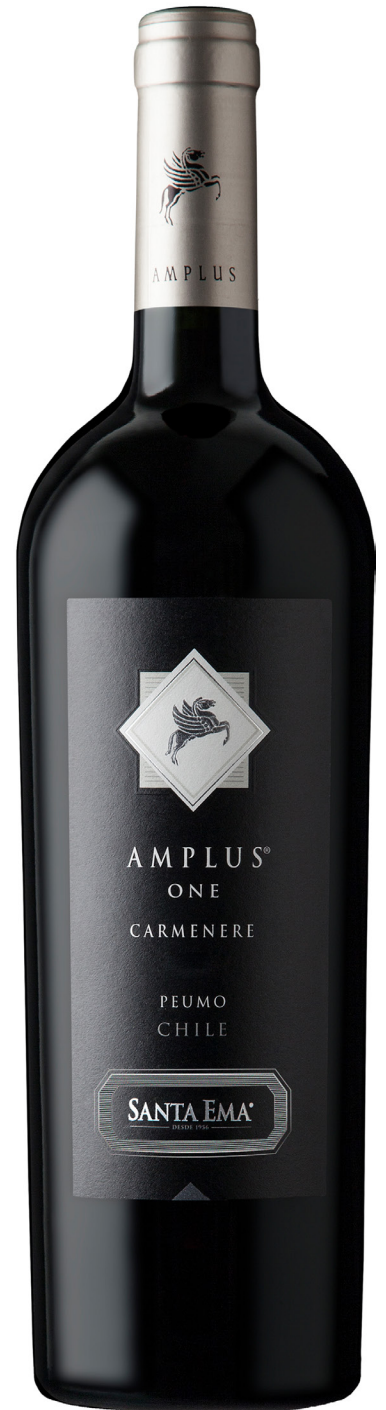
Enjoy with pork, chicken, or turkey with creamy sauces. Also ideal with pastas and smoked cheeses.

Technical Data:

Alcohol: 14%
Acidity: 3.7 grams/liter
Residual Sugar: <2.7 grams/liter
pH: 3.3

Production Quantity:

n/a



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