

Santa Ema

Catalina

Varietals:

Cabernet Sauvignon 72%, Carmenere 20%, Cabernet Franc 8%

Tasting Notes:

Bright and intense red with classic and elegant aromas of red fruits, plums, and cherries intermingled with notes of tobacco and vanilla that lend tremendous complexity. Palate: Intense and well structured with ripe tannins. This is an enveloping wine with magnificent fruit expression reflected in the long, broad finish.

Vineyards:

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

Winemaking:

Harvest: Manually harvested March through April
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.
Malolactic Fermentation: Yes - Full

Aging:

Vessel: The wine spent a total of 14 months in first-use French oak barrels, divided into an initial 10-month period for aging the individual varieties separately, and then a second 4-month period for the final blend. The wine was aged for another year in the bottle before its release to market.

Cooperage: French
Duration: 14 months
Bottle Aging Duration: 1 year
Ageing Potential: 10+ Years

Food Pairing:

Aged cheeses, grilled red meats, pork, and well-seasoned dishes.

Technical Data:

Alcohol: 14%
Acidity: 3.5 grams/liter
Residual Sugar: <2.9 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

