

Santa Ema

El Cruce Select Terroir Carmenerere

Varietals:

100% Carmenerere

Tasting Notes:

Dark red with violet hues with intense aromas of black fruits, blackberries, and blueberries along with black plums. A touch of tobacco and black pepper accompanied by the characteristic spiciness of the Carmenerere. A smooth and velvety wine with ripe tannins. Well balanced with pleasing, moderate acidity.

Vineyards:

Region: Central Valley, Chile
Vine Source: Long-term Lease and Sourced
Training Method: Vertical Shoot Position (VSP)

Winemaking:

Harvest: Manual and machine harvested in March
Fermentation: The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Stainless Steel and Oak Barrels
Duration: 4-6 months
Bottle Aging Duration: 3 months
Ageing Potential: 2-3 years

Food Pairing:

Pastas, vegetable casseroles, cheeses, and Chilean food in general.

Technical Data:

Alcohol: 13%
Acidity: 3.4 grams/liter
Residual Sugar: <4.4 grams/liter
pH: 3.4

Production Quantity:

n/a



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