

Santa Ema

El Cruce Select Merlot

Varietals:

100% Merlot

Tasting Notes:

Intense ruby red with aromas of red fruits such as plums and spices with light notes of toast. Ripe, smooth, and well balanced on the palate.

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:

White meats, pastas, steamed vegetables, and cheeses.

Technical Data:

Alcohol: 13%
Acidity: 3.6 grams/liter
Residual Sugar: <4.2 grams/liter
pH: 3.3

Production Quantity:

n/a



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