

# Santa Ema

## Reserva Cabernet Sauvignon

### Varietals:

100% Cabernet Sauvignon

### Tasting Notes:

Deep violet-ruby red with elegant, sophisticated, and complex aromas. Fruity notes of black cherries and plums mingled with tobacco, coffee, and toast. On the palate, well structured and round with ripe tannins and abundant texture and a long finish.

### Vineyards:

Region: Maipo Valley, Chile  
Vineyard Name: El Peral  
Vineyard Size: 55 Hectares  
Vine Source: Estate-Owned  
Soil Composition: Alluvial Soils  
Elevation: 352-359 m  
Training Method: Vertical Shoot Position (VSP)  
Year Planted: 2008  
Planting Density: 3,500  
Practices: Sustainable

### Winemaking:

Harvest: Manual and machine harvested in 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: Stainless steel and oak barrels  
Cooperage: French and American oak barrels  
Duration: 8-10 months  
Bottle Aging Duration: 6 months  
Ageing Potential: 4-6 Years

### Food Pairing:

Pair with grilled meats, well-seasoned dishes, stews, and ripe cheeses.

### Technical Data:

Alcohol: 13.5%  
Acidity: 3.8 grams/liter  
Residual Sugar: <3.0 grams/liter  
pH: 3.4

### Production Quantity:

n/a



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