

Santa Ema

Rivalta

Varietals:

76% Cabernet Sauvignon, 18% Carmenere, 6% Carignan

Tasting Notes:

Bright ruby red with intense aromas of black fruits, blueberries, black currant, black pepper, and a touch of mint and chocolate that lend elegance. Well rounded with excellent structure on the palate, ripe tannins, tremendous texture, and a persistent finish.

Vineyards:

Region: Maipo Valley, Chile
Vineyard Name: Cerro Blanco
Vineyard Size: 55 Hectares
Vine Source: Estate-Owned
Soil Composition: Colluvial Soils
Elevation: 748 - 990 m
Training Method: Vertical Shoot Position (VSP)
Exposure: Northwestern
Year Planted: 2012
Planting Density: 4,000
Practices: Sustainable

Winemaking:

Harvest: Manually harvested in March-April
Fermentation: The grapes were fermented in stainless steel tanks with selected yeasts over the course of 6 days at temperatures ranging from 79° to 84°F (26° to 29°C), followed by a two-week post-fermentation maceration.

Malolactic Fermentation:

Yes - Full

Aging:

Vessel: Stainless Steel and Oak Barrels
Cooperage: French
Duration: 15 months
Bottle Aging Duration: 1 year
Ageing Potential: 10+ years

Food Pairing:

Lamb and game meats, such as venison and boar. Delicious with duckmagret, spicy dishes and chutneys, and mild red meats, such as veal.

Technical Data:

Alcohol: 14%
Acidity: 3.7 grams/liter
Residual Sugar: <2.9 grams/liter
pH: 3.3

Production Quantity:

n/a



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