

AMPLUS

CABERNET SAUVIGNON
VINTAGE 2014

SANTA EMA®
DESDE 1956



DENOMINATION OF ORIGIN

Maipo Alto, Maipo Valley. High-altitude vineyards planted at the foot of the Andes in Chile's most prestigious and emblematic zone for Cabernet Sauvignon.

VINTAGE

In this 2014 vintage, the spring was cold and rainy with frosts that reduced fruit set and lowered the natural yields. The hot, dry weather during the summer and fall resulted in a healthy, ripe, and concentrated production and enabled us to begin harvesting earlier than usual with exceptional grapes that will deliver concentrated wines full of flavor.

VINIFICATION

The grapes were fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation process. Upon completion of the malolactic fermentation, the wine was aged in French oak barrels for 12 months for greater complexity and structure.

ACCOLADES

- **Silver Medal** – Decanter 2016, 2014 vintage
- **92 points** – Descorchados 2016, 2013 vintage
- **Silver Medal** – 2015 Annual Wines of Chile Awards, AWOCA, 2013 vintage
- **90 points** – James Suckling - July 2015, 2013 vintage
- **Silver Medal** – Decanter 2015, 2013 vintage
- **90 points** – La Cav Tasting Table 2015, 2012 vintage
- **91 points** – Vinous - June 2015, 2012 vintage
- **93 points** – James Suckling 2014, 2012 vintage
- **92 points** – Wine & Spirits - June 2015, 2012 vintage
- **92 points** – Descorchados 2015, 2012 vintage
- **Silver Medal** – Concours Mondial de Bruxelles Chile 2014, 2010 vintage

VARIETY

100% Cabernet Sauvignon, hand picked in mid-April.

VINEYARD YIELDS

2.5 t/ acre - 6 t / ha

AGING

12 months in French oak barrels (25% new, 50% second use, 25% third use), with a minimum of 6 months in the bottle.

SERVICE TEMPERATURE

63°F (17°C)

WINEMAKER'S NOTES

- Color :** Deep, intense red.
- Aroma :** Complex and intense. Black fruits such as blueberries, blackberries, and plums lend great typicity accompanied by a touch of dark chocolate.
- Palate :** A wine with tremendous concentration of firm, ripe tannins with a mouth-filling palate and a persistent fruity finish.
- Gastronomy :** Enjoy with beef or lamb stew. Also excellent with aged cheeses.

BASIC ANALYSIS

Alcohol:	14°
pH:	3.39
Total Acidity (H2SO4):	4.05 g/L
Volatile Acidity (C2H4O2):	0.45 g/L
Residual Sugar:	1.80 g/L