

RESERVA

CABERNET SAUVIGNON
VINTAGE 2015

SANTA EMA®
DESDE 1956



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation maceration. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

ACCOLADES

- **90 points** - Descorchados 2017, 2014 vintage
- **90 points** - La Cav 2017, 2014 vintage
- **90 points** - Descorchados 2016, 2013 vintage
- **90 points** - Vinous - June 2015, 2013 vintage
- **Recommended** - Decanter 2015, 2013 vintage
- **Recommended** - 2015 IWC "International Wine Challenge", 2013 vintage
- **92 points** - James Suckling - July 2014, 2012 vintage

VARIETY

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

VINEYARD YIELDS

3.3 t / acre - 8 t / ha

AGING

100% of the blend in French and American oak barrels for 8-10 months.

SERVICE TEMPERATURE

64°F (18°C)

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.33
Total Acidity (H2SO4):	3.63 g/L
Volatile Acidity (C2H4O2):	0.59 g/L
Residual Sugar:	2.94 g/L

WINEMAKER'S NOTES

- Color :** Deep violet-ruby red.
- Aroma:** Elegant, sophisticated, and complex with fruity notes of black cherries and plums mingled with tobacco, coffee, and toast.
- Palate :** Well structured and round with ripe tannins and abundant texture and a long finish.
- Gastronomy :** Pair with grilled meats, well-seasoned dishes, stews, and ripe cheeses.