

Santa Ema

Reserva Merlot

Varietals:

100% Merlot

Tasting Notes:

Deep violet-ruby red. On the nose, very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate. On the palate, smooth, with ripe tannins, good structure, and a very good balance.

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 March
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:

To accompany red and white meats, pastas, game birds, and cheeses.

Technical Data:

Alcohol: 13.5%
Acidity: 3.4 grams/liter
Residual Sugar: <2.6 grams/liter
pH: 3.3

Production Quantity:

n/a



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