



This wine is a tribute to Pedro Pavone-Voglino, the father of Santa Ema's founder. Blessed with a great pioneering instinct and abundant determination, Don Pedro embarked on the long journey from his home in **Rivalta** in the Italian Piedmont to the New World in 1917. Upon reaching Chile, he settled in Isla de Maipo where he was charmed by the landscape and its extraordinary characteristics for winegrowing. In 1931 he acquired the first property that would become Viña Santa Ema. He loved cars and was an excellent racecar driver. At the age of 28 he drove across the Andes into Argentina and was a member of the first Harley Davidson team in Chile.

Rivalta is a \*Limited Production\* blend made with the finest grapes of each vintage and sold in hand numbered bottles.

#### DENOMINATION OF ORIGIN

**Maipo Alto, Maipo Valley.** Carefully selected grapes were picked from the best blocks of hillside vineyards in our Estate located in the heart of the Andes mountains.

#### VINTAGE

The 2013 harvest began three weeks later than usual because the grapes needed much more time to ripen thoroughly due to the very cool temperatures during the growing season. This vintage will be remembered as one of the coolest in the past decade, and its conditions have delivered elegant light wines with very good natural acidity.

#### VINIFICATION

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. Once the malolactic fermentation was complete, the different components of the blend were aged separately for 15 months in first-use French oak barrels. The wine was rigorously controlled and tasting throughout its evolution in the barrel and only the best lots were selected for the final \*Limited Production\* blend. Once blended, the wine was returned to the barrels for another 5 months to achieve greater harmony as it aged. The finished wine was then fined and gently bottled.

**ACCOLADES**• **95 points**

Descorchados 2017, 2013 vintage

• **92 points**

James Suckling 2017, 2013 vintage

• **91 points**

Wine Advocate 2017, 2013 vintage

• **93 points**

La Cav 2017, 2013 vintage

• **Silver Medal**

Decanter 2016, 2013 vintage

• **92 points**

James Suckling - May 2016, 2013 vintage

• **92 points**

Wine &amp; Spirits - Feb.2016, 2012 vintage

• **92 points**

Wine Spectator - 2016, 2012 vintage

• **International Trophy**

2015 IWC "International Wine Challenge", 2012 vintage

• **90 points**

Wine Enthusiast 2015, 2012 vintage

• **Great Gold Medal**

2015 Catad'Or Chile, 2012 vintage

• **Silver Medal**

2015 Decanter, 2012 vintage

• **93 points**

Descorchados 2016, 2012 vintage

• **93 points**

Vinous 2015, 2012 vintage

• **94 points**

Descorchados 2015, 2011 vintage

**VARIETY**

62% Cabernet Sauvignon – 21% Carmenere – 11% Carignan – 6% Syrah.

All of the varieties were hand picked with bunch selection from mid-April through mid-May.

**VINEYARD YIELDS**

1.6 t/ acre - 4 t / ha

**TOTAL PRODUCTION**

13,300 bottles

**AGING**

The wine spent a total of 20 months in first-use French oak barrels, divided into an initial 15-month period for aging the individual varieties separately, and then a second 5-month period for the final blend. The wine was aged for a minimum of one year in the bottle before its release to market.

**CELLARING RECOMMENDATIONS**

Will age well for least 10 years.

**FILTERING**

Lightly filtered, only when necessary.

**SERVICE TEMPERATURE**

63°F (17°C)

**DECANTING**

At least one hour prior to serving is recommended.

**WINEMAKER'S NOTES****Color :** Bright ruby red.**Aroma :** Intense aromas of black fruits, blueberries, black currant, black pepper, and a touch of mint and chocolate that lend elegance.**Palate :** Well rounded with excellent structure, ripe tannins, tremendous texture, and a persistent finish.**Gastronomy :** Lamb and game meats, such as venison and boar. Delicious with duck magret, spicy dishes and chutneys, and mild red meats, such as veal.**BASIC ANALYSIS**

Alcohol:	14°
pH:	3.40
Total Acidity (H2SO4):	3.12 g/L
Volatile Acidity (C2H4O2):	0.57 g/L
Residual Sugar:	3.44 g/L