

SANTA EMA®

SAUVIGNON BLANC

SELECT TERROIR RESERVA

Vintage 2019

MAIPO VALLEY
100% SAUVIGNON BLANC

BASIC ANALYSIS

Alcohol:	13°
pH:	3.24
Total Acidity (H ₂ SO ₄):	3.77 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.33 g/L
Residual Sugar :	3.91 g/L

DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

VINIFICATION

Half of the grapes for this wine underwent a cold maceration and the other half were whole-cluster pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 25 days. The new wine was fined, filtered, and carefully bottled to preserve its freshness and fruity expression.

ACCOLADES

- **Good Value** – 2020 James Suckling, 2019 vintage
- **Gold Medal** – 2017 AWOCA, 2017 vintage
- **90 points** – 2017 James Suckling, 2016 vintage
"A tangy and fresh white with sliced apple, pear and mango character. Medium to full body. Flavorful finish. Drink now."
- **90 points** – 2016 Concours Mondial du Sauvignon, 2015 vintage

TASTING NOTES

Color: Crystalline greenish yellow. **Aroma:** Highly aromatic citrus fruit with notes of pears and apples. **Palate:** Young and fresh with pleasing balanced acidity. **Gastronomy:** Enjoy with mild fish, shellfish, ceviches, and crab.

