

SANTA EMA®

SAUVIGNON BLANC GRAN RESERVA

Vintage 2020

LEYDA VALLEY
100% SAUVIGNON BLANC

BASIC ANALYSIS

Alcohol:	13.1°
pH:	3.09
Total Acidity (H ₂ SO ₄):	4.51 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.39 g/L
Residual Sugar:	1.34 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

VINTAGE

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

VINIFICATION

50% of the grapes for this wine underwent a 4-hour pre-fermentation maceration at 50°F (10°C) and the remaining 50% was whole-cluster pressed. The must was clarified and fermented at 55°F (13°C) for 25 days. The new wine was fined and bottled immediately to preserve all of the Leyda Valley's cold-climate expression.

ACCOLADES

- **90 points** – 2021 Tim Atkin, 2020 vintage
- **91 points** – 2021 La Cav, 2020 vintage
- **90 points** – 2021 Descorchados, 2020 vintage
- **93 points** – 2020 Descorchados, 2019 vintage

TASTING NOTES

Color: Bright greenish-straw yellow. **Aroma:** Very complex with aromas of fresh-cut grass, passion fruit, and grapefruit, all framed by mineral notes **Palate:** Very well balanced with firm expression and a long, refreshing finish. **Gastronomy:** Oysters, ceviches, fresh shellfish, goat cheese, and baked or grilled white fish.