

SANTA EMA®

SAUVIGNON BLANC

SELECT TERROIR
RESERVA

Vintage 2020

MAIPO VALLEY
100% SAUVIGNON BLANC

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.32
Total Acidity (H ₂ SO ₄):	3.88 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.38 g/L
Residual Sugar :	4.32 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 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

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

- **90 points** – 2021 Descorchados, 2020 vintage
- **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."

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.