

# SANTA EMA®

## SAUVIGNON BLANC GRAN RESERVA

*Vintage 2021*

LEYDA VALLEY  
100% SAUVIGNON BLANC

### BASIC ANALYSIS

Alcohol:	12.5°
pH:	3.01
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	5.51 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.49 g/L
Residual Sugar:	1.10 g/L



### DENOMINATION OF ORIGIN

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

### VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but 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

- **92 points** – 2022 Descorchados, 2021 vintage
- **90 points** – 2021 Tim Atkin, 2020 vintage
- **91 points** – 2021 La Cav, 2020 vintage
- **90 points** – 2021 Descorchados, 2020 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.