

CHARDONNAY GRAN RESERVA

VINTAGE 2021

Leyda Valley
100% Chardonnay

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.1°	3.32	4.12 g/L	0.43 g/L	2.29 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

100% of the grapes were whole-cluster pressed. The must was decanted, fermented in first-use French and American oak barrels, and remained on its lees for 8 months. It did not undergo malolactic fermentation. The wine was later fined and carefully bottled to maintain its complexity and elegance.

AGING

8 months in French and American oak barrels (40% of the blend).



VINTAGE 2020



VINTAGE 2020

TASTING NOTES

Color: Bright and intense golden yellow.

Aroma: Intense and complex with delicate notes of honey and ripe tropical fruits recalling banana, pineapple, and passion fruit along with toast and vanilla notes.

Palate: Fresh, crisp, and pleasing with good balance and a persistent finish.

Gastronomy: Enjoy with fatty fish with sauces, shellfish, crab gratin, white meats, and aged cheeses.

