

SAUVIGNON BLANC GRAN RESERVA

VINTAGE 2022
Leyda Valley
100% Sauvignon Blanc

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
12.8°	3.15	5.56 g/L	0.21 g/L	1.09 g/L

DENOMINATION OF ORIGIN

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

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

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.

AGING

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



VINTAGE 2021



VINTAGE 2021

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.

