

SAUVIGNON BLANC

BLOCKS / Gran Reserva

VINTAGE 2024

LEYDA VALLEY

100% Sauvignon Blanc

SANTA EMA

ALCOHOL

13,0°

PH

3.1

TOTAL ACIDITY

4.6 g/L

RESIDUAL SUGAR

<1.4 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Our vineyards are very close to the Pacific Coast, delivering expressive wines with great minerality.

VINTAGE

Winter rains close to normal levels during the 2023 season ensured good water availability for vegetative growth and throughout the summer. A much cooler-than-usual spring and summer followed, resulting in a late harvest start but with excellent crop health. The end of summer and the beginning of autumn brought warm conditions, which helped to even out ripeness and achieve good alcohol levels. These conditions define the 2024 harvest, characterized by its freshness and natural acidity, producing aromatic wines with great aging potential.

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 Leyda Valley's cold-climate expression.

TASTING NOTES

Color: Pale yellow.

Aroma: Expressive nose with notes of jalapeño, lemongrass, citrus peels.

Palate: Juicy and crisp on the palate, high acidity, very refreshing.

Gastronomy: Fresh seafood such as oysters, clams, sea urchins, and lemon-infused oysters.

