

# SAUVIGNON BLANC

BLOCKS / *Reserva Especial*

VINTAGE 2023  
CENTRAL VALLEY  
100% Sauvignon Blanc

SANTA EMA

ALCOHOL

12,5°

PH

3.4

TOTAL ACIDITY

4.8 g/L

RESIDUAL SUGAR

<3.6 g/L



## DENOMINATION OF ORIGIN

Selected vines throughout the Central Valley, between the two mountain ranges, which exert their influence on the characteristics required of the grape. This valley is characterized by having a temperate Mediterranean climate, with cold winters and dry, hot summers.

## VINTAGE

The coastal Maipo Valley was characterized by a higher number of rainfall events compared to previous agricultural years, ensuring water availability throughout the soil profile. This resulted in a homogeneous bud break, albeit somewhat later than usual. The whites of the 2023 vintage displayed high aromatic intensity with characteristic citrus notes, mint, and green chili, accompanied by a pronounced and vibrant acidity on the palate. Cold seasons that lead to gradual ripening, achieving harvests with great potential by minimizing the loss of aromas in the vineyard and maintaining the natural acidity of the berries, thus extending the life of our wines in the bottle.

## VINIFICATION

This wine is produced through whole bunch pressing and cold macerated grapes. The must fermented in stainless steel tanks at a temperature of 57°F (14°C) for a period of 25 days. After fermentation, the wine was clarified, filtered and bottled in order to preserve all its freshness and fruit expression.

## 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.

