

# SAUVIGNON BLANC

BLOCKS / *Reserva Especial*

VINTAGE 2024  
MAIPO VALLEY  
100% Sauvignon Blanc

SANTA EMA

ALCOHOL

12,5°

PH

3.3

TOTAL ACIDITY

3.4 g/L

RESIDUAL SUGAR

<3.4 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

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

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.

