

SAUVIGNON BLANC

Reserva

VINTAGE 2024
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 from across the Central Valley, located between the two mountain ranges, whose influence helps shape the desired characteristics of the grapes. This valley is known for its mild Mediterranean climate, with cold winters and hot, dry 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

The must obtained through direct pressing was fermented in stainless steel tanks at a temperature of 14°C for a period of 25 days. After fermentation, the wine was clarified, filtered, and bottled to preserve all its freshness and fruity expression.

TASTING NOTES

Color: Crystal-clear yellow with greenish hues.

Aroma: Intense citrus fruit aromas, complemented by notes of pear and apple.

Palate: A young and fresh wine, with balanced and pleasant acidity.

Gastronomy: Ideal with mild fish, seafood, ceviche, soft cheeses, and salads.

