

# SAUVIGNON BLANC

RESERVA

**VINTAGE 2025**  
CENTRAL VALLEY  
100% Sauvignon Blanc

**SANTA EMA®**

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.5	3.80 g/L	<3.70 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

Abundant winter rainfall above average levels during the winter of 2024 ensured good water availability for vine growth and development, although flowering and fruit set were reduced. This was followed by a much cooler-than-normal spring and a rather hot summer, which led to an early start to harvest, with good sanitary conditions and an overall low crop yield. These conditions resulted in the 2025 vintage being characterized by wines of high concentration, expressive aromas, and good acidity due to the early harvest.

## 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.

