

SAUVIGNON BLANC

SELECT TERROIR

VINTAGE 2025
MAIPO VALLEY
100% Sauvignon Blanc

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.25	3.80 g/L	<3.70 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

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

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.

