

SAUVIGNON BLANC

VINTAGE 2024
CENTRAL VALLEY
100% Sauvignon Blanc



ALCOHOL	PH	TOTAL ACIDITY	RESIDUAL SUGAR
12,5°	3.3	3.5 g/L	<3.0 g/L

By **SANTA EMA**



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

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 in order to preserve all its freshness and fruity expression.

TASTING NOTES

Color: Crystal-clear yellow with greenish tones.

Aroma: Great aroma of citrus fruits, accompanied by notes of pears and apples.

Palate: Young and fresh wine, with a balanced and pleasant acidity.

Gastronomy: Enjoy with soft fish, seafood, ceviches, white cheeses, and salads.

