

SAUVIGNON BLANC

VINTAGE 2025
MAIPO VALLEY
100% Sauvignon Blanc



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

By **SANTA EMA**



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

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.

