

SAUVIGNON BLANC

GRAN RESERVA

VINTAGE 2023

LEYDA VALLEY

100% Sauvignon Blanc

SANTA EMA

ALCOHOL

13,0°

PH

3.2

TOTAL ACIDITY

4.3 g/L

RESIDUAL SUGAR

<2.1 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Our vineyards are very close to the Pacific Coast, delivering expressive wines with great minerality.

VINTAGE

The coastal Maipo Valley was characterized by a higher number of rainfall events compared to previous agricultural years, ensuring water availability throughout the soil profile. This resulted in a homogeneous bud break, albeit somewhat later than usual. The whites of the 2023 vintage displayed high aromatic intensity with characteristic citrus notes, mint, and green chili, accompanied by a pronounced and vibrant acidity on the palate. Cold seasons that lead to gradual ripening, achieving harvests with great potential by minimizing the loss of aromas in the vineyard and maintaining the natural acidity of the berries, thus extending the life of our wines in the bottle.

VINIFICATION

50% of the grapes for this wine underwent a 4-hour pre-fermentation maceration at 50°F (10°C) and the remaining 50% was whole-cluster pressed. The must was clarified and fermented at 55°F (13°C) for 25 days. The new wine was fined and bottled immediately to preserve all of Leyda Valley's cold-climate expression.

TASTING NOTES

Color: Pale yellow.

Aroma: Expressive nose with notes of jalapeño, lemongrass, citrus peels.

Palate: Juicy and crisp on the palate, high acidity, very refreshing.

Gastronomy: Fresh seafood such as oysters, clams, sea urchins, and lemon-infused oysters.

