

SANTA EMA

Late Harvest



SAUVIGNON BLANC LATE HARVEST TARDÍO

Harvest2021
Maipo Valley
100% Sauvignon Blanc

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.7°	3.06	4.27 g/L	1.02 g/L	60.8 g/L

DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Special blocks were selected for harvesting in late autumn to obtain high sugar concentration and aromatic expressivity.

VINTAGE

Harvest 2021, unlike the previous year, started in late February. This was due to a winter with more rainfall than in recent seasons, along with a spring and summer with cooler temperatures and greater cloud cover than average, and midsummer rains. Given these conditions, the harvest was later than usual, with grapes having lower alcohol content, great aromatic potential, and very good acidity. Once again, similar to the previous year, we experienced a harvest that was quite different from those in the past, and we learned a lot.

VINIFICATION

100% of the grapes were whole cluster pressed. The must was decanted naturally and fermented in first-use medium-toast barrels and held on its lees for 11 months without undergoing malolactic fermentation. The wine was later fined, bottled, and aged for another 6 months before being released to market.

LATE HARVEST

11 months in new French, Hungarian, and American oak barrels. Harvest 2021 Unlike the 2020 harvest 2021, unlike last year, started in late February. This was due to a winter with more rain than in recent seasons, along with a spring and summer with cooler temperatures and more cloud cover than average, and midsummer rains. Given these conditions, the harvest was later than usual, with grapes having lower alcohol content, great aromatic potential, and very good acidity. Once again, like last year, we had a harvest very different from previous ones and learned a lot.

RECONOCIMIENTOS



COSECHA 2021



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TASTING NOTES

Intense yellow. On the nose, aromas of stone fruits such as apricot and loquat are perceived, along with pleasant notes of papaya and honey. It finishes with a pleasant chamomile note. On the palate, it presents a perfect balance between sweetness and freshness, with a rich acidity that invites another sip. Pairing suggestion: Ideal as a counterpoint to foie gras on toast, blue cheese with figs, quince paste, and mature cheeses.