

LATE HARVEST TARDÍO

GRAN RESERVA

VINTAGE 2022

MAIPO VALLEY

100% Sauvignon Blanc

SANTA EMA

ALCOHOL

13,0°

PH

3.5

TOTAL ACIDITY

4.1 g/L

RESIDUAL SUGAR

<88 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

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

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.

TASTING NOTES

Color: Intense yellow.

Aroma: 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.

Palate: On the palate, it presents a perfect balance between sweetness and freshness, with a rich acidity that invites another sip.

Gastronomy: Ideal as a counterpoint to foie gras on toast, blue cheese with figs, quince paste, and mature cheeses.

