

# SELECT TERROIR

SAUVIGNON BLANC  
VINTAGE 2019

SANTA EMA®  
Est. 1956



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by the rocky soils and the winds that blow down from the Andes and in from the coast.

## VINTAGE

The 2019 season was marked by a very dry winter, followed by a cool, rainy spring. This provoked a late veraison, but a warm, sunny summer allowed the grapes that were a little behind in their ripening process to ripen, and even move forward the harvest of the white grapes. The fall continued warm and dry, ending with a uniform ripening of the red grapes, finally arriving at harvest with well-ripened healthy grapes. The yields were within what we expected, both in quality and quantity.

## VINIFICATION

Half of the grapes for this wine underwent a cold maceration and the other half were whole-cluster pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 25 days. The new wine was fined, filtered, and carefully bottled to preserve its freshness and fruity expression.

## ACCOLADES

- **Gold Medall** – AWOCA 2017, 2017 vintage
- **90 points** – James Suckling 2017, 2016 vintage
- **90 points** – James Suckling 2016, 2015 vintage
- **90 points** – Latine Wine Florent Michel 2016, 2015 vintage
- **Gold Medal** – Concours Mondial du Sauvignon 2016, 2015 vintage

## VARIETY

100% Sauvignon Blanc from vineyards located on the banks of the Maipo River. Hand picked from late February through early March.

## VINEYARD YIELDS

5 t / acre - 12 t / ha

## SERVICE TEMPERATURE

53°F (12°C)

## BASIC ANALYSIS

Alcohol:	13°
pH:	3.24
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.77 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.33 g/L
Residual Sugar:	3.91 g/L

## WINEMAKER'S NOTES

- Color :** Crystalline greenish yellow.
- Aroma :** Highly aromatic citrus fruit with notes of pears and apples.
- Palate :** Young and fresh with pleasing balanced acidity.
- Gastronomy :** Enjoy with mild fish, shellfish, ceviches, and crab.