

SANTA EMA

\$17.91*

* Suggested retail price

SANTA EMA®

Sauvignon Blanc Gran Reserva 2022



| | Product code | 194384 |
|----------|-----------------------|--------------------------------------|
| iái | Format | 12x750ml |
| | Listing type | Speculative |
| Lo | Status | Available |
| | Type of product | Still wine |
| | Country | Chile |
| Ø | Regulated designation | Denominación de Origen |
| 9 | Region | Aconcagua |
| 9 | Subregion | Valle de San Antonio, Valle de Leyda |
| | Varietal(s) | Sauvignon Blanc 100 % |
| 3 | Colour | White |
| | Closure type | Metal screw cap |

ABOUT THIS WINERY

With over 60 years of professional experience, Santa Ema are pioneers in the Maipo Valley where they are always searching for the best expressions of terroir, from the mountains to the coast. In 1956, the founder and his son, Félix Pavone Arbea, officially created Vinos Santa Ema. They have since equipped it with state of the art industrial infrastructure to develop and manage wines of the highest quality.

TASTING NOTES

Very complex with aromas of fresh-cut grass, passion fruit, and grapefruit, all framed by mineral notes. A perfectly balanced palate with firm expression and a long, refreshing finish. Pair with oysters, ceviches, fresh shellfish, goat cheese, and baked or grilled white fish.

PRODUCT NOTES

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 was expected, both in quality and quantity.

PRODUCTION NOTES

This wine goes through an extensive cold maceration for 5 days at 10°C to extract aromas. The juice is then fermented for 12 days with a post-fermentation maceration of 19-22 days using wild yeasts. Aged for 12 months in barrel. Barrel selection varies depending on vineyard and vintage - First, second and third use barrels used.

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VANNY WHITCHELO (778) 995-7634 Sales Representative



- 92 Points -Descorchados

- 90 Points -James Suckling

PERDY SAWYERS (604) 967-2066 Sales Representative Lower Mainland & Whistler

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