

Santa Ema

El Cruce Select Sauvignon Blanc

Varietals:

100% Sauvignon Blanc

Tasting Notes:

Yellow in color with greenish edges, featuring fruity aromas reminiscent of medlar and citrus peel, refreshing on the palate with citrus hints.

Vineyards:

Region: Central Valley, Chile
Vine Source: Long-term Lease and Sourced
Training Method: Vertical Shoot Position (VSP)

Winemaking:

Harvest: Manual and machine harvested in February
Fermentation: The must was fermented in stainless steel tanks over the course of 21 days at 57°F (14°C), and the new wine was filtered and carefully bottled to preserve its freshness and flavor.
Malolactic Fermentation: No

Aging:

Vessel: Stainless Steel Tanks
Ageing Potential: 2-3 years

Food Pairing:

Ideal as an aperitif, with green salads, and camembert cheese.

Technical Data:

Alcohol: 12.5%
Acidity: 4.8 grams/liter
Residual Sugar: <3.4 grams/liter
pH: 3.4

Production Quantity:

n/a



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