

Sauvignon Blanc 2017

Variety: Sauvignon Blanc 100%

Origin: Huasco Valley, III Región de Atacama.

Soil: The grapes come from our vineyard in Loncomilla, 23km from the Pacific Ocean. The vineyard is located on the first terrace of the river Huasco. It has an alluvial calcareous matrix of clay, sand and calcium carbonate.

Vintage: 2017 was characterized by low yields with very concentrated grapes. In the Huasco valley, the temperatures were cool to moderate, thanks to the constant breezes from the Pacific Ocean, as well as the classic “Camanchaca”, a dense fog which comes in from the ocean, helping to regulate the temperatures and ensure an optimum level of humidity in the atmosphere. There was no rain during the ripening period (it has not rained here in the last 50 years) and so the grapes were in perfect healthy conditions when they were harvested.

Harvest: The grapes were harvested on 18 February. The clusters of grapes were hand-harvested early in the morning and then transported to the winery at a low temperature in a refrigerated truck. Then they were carefully selected.

Fermentation: The must first underwent a cold maceration for a period of between 6 and 8 hours. The must was protected from contact with the air throughout the process, The fermentation took place slowly at a constant low temperature of 12°C to 15°C so that the yeast activity could draw out the maximum varietal aromas and the expression of the northern Chile desert.

Ageing: After fermentation, the wine was aged over its lees for ten months and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment.

Technical Data:

Alc/Vol: 12.5% GL

Ph: 2.94

Acidity: 6.21 g/L (Tartaric Acid)

Residual Sugar: 1.8 g/L

Winemaker Comments

Green yellow. Citrus aromas, mixed with notes of green pepper. Fresh and of great volume, it is a wine structured on the palate and with a high acidity that delivers tension with a minerality in the mouth, giving a clean and persistent finish where light saltiness is felt, making this a wine with high complexity in mouth.

It is recommended to drink at a T ° between 7-8°C. Ideal to accompany oysters, sea urchins, and fresh seafood in general. Also cebiches, fish and white meats.

