

Sauvignon Blanc 2019

Variety: 100% Sauvignon Blanc.

D.O: Atacama Valley - Atacama Desert.

Vineyard of Origin: Longomilla Vineyard - 23km from the sea.

Block: 22

Soil: Block 22 is located on the first terrace of the river Huasco. It has very old, stony soils from the river which have very special qualities: a little clay and a lot of calcareous soil - lime, calcium carbonate - white soils.

Vintage: 2019 was characterized by low yields of grapes with very concentrated fresh fruit. In the Atacama Desert in the Huasco valley, the temperatures were fresh, especially at night. Temperatures are kept low because of the constant cool morning breezes blowing in 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 between 06 and 19 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 in the winery.

Fermentation: The must first underwent a cold maceration for a period of between 6 and 8 hours. It 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: This wine was aged over its lees for ten months in 2,500-litre foudres and bâtonnage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the wine sediment.

Technical Data:

Alc/Vol: 13.0% GL

Ph: 3.34

Acidity: 6.27 g/L (Tartaric Acid)

Residual Sugar: 1.46 g/L

Ageing Potential: We suggest drinking this wine within three years, but it has the potential to age well for 5 to 10 years.

Serving Suggestion: We recommend you drink this wine at between 7°C and 8°C. It is a food-friendly wine, which pairs well with our Pacific Ocean seafood, such as mussels, clams, sea urchins, oily fish like hake or any other type of fish.

Tasting Notes



This wine is an attractive greenish-yellow colour. Its ageing in foudres has lent it citrus and green chilli pepper aromas, as well as saline notes. In the mouth, it is very structured and tense thanks to its high acidity and minerality. The finish is clean and persistent, with a subtle saline note coming through. This highly complex Sauvignon Blanc tempts you to enjoy it with food.

