

Sauvignon Blanc 2020

Variety: 100% Sauvignon Blanc.

D.O: Atacama Valley - Atacama Desert.

Vineyard of Origin: Longomilla Vineyard - 23 km 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: In the north of Chile, "vintage variation" is virtually non-existent. Year after year, the harvest dates are more or less the same and 2020 was no different, with the grapes being picked in early March. In the part of the Huasco Valley where the Longomilla and Nicolasa vineyards are situated, the dense fog known as "camanchaca" blankets the land each day. This fog comes in from the Pacific Ocean, just 15-20 km to the west. In this desert climate, the moisture from this daily fog provides the vine leaves with a small but important increase in humidity.

Harvest: The grapes were harvested between 19 and 26 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 grapes 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: 3.28

Acidity: 6.70 g/L (Tartaric Acid)

Residual Sugar: 1.58 g/L

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

Serving Suggestions: 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 has 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.

