

SAUVIGNON BLANC 2018

Vineyard

Variety

100% Sauvignon Blanc

D.O

Leyda Valley

Vineyard of Origin

Las Terrazas Vineyard

Soil

2-metre layer of granitic red and brown clay with stones.

Harvest

The grapes were harvested on 24 March. The clusters were hand-harvested in the early hours of the morning, then transported at low temperatures by refrigerated truck and selected in the cellar.

Vintage

The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

Winemaking

Fermentation

The grapes first underwent a cold maceration for a period of between 12 and 14 hours so that the skins could infuse the juice with as many aromatic components as possible. The juice was protected from air contact throughout the process. Fermentation occurred slowly in stainless steel tanks at a constant temperature of between 12°C and 15°C, which enabled the aromas typical of the variety to be drawn out by the yeast activity.

Ageing

After fermentation, the wine was aged over its lees for five months and bâtonnage was used to gently move it so as to increase the aromas and the complexity in the mouth.

Technical Data

Alc/Vol: 12.5%

pH: 3.25

Acidity: 6.77 g/L (Tartaric Acid)

Residual Sugar: 3.16 g/L

Ageing Potential

This wine can be stored for up to 4 years in the right conditions.

Tasting Notes

Clear, pale green. Good aromatic intensity, with intermingled citrus and tropical fruit aromas, such as grapefruit and lime, complemented by soft herbal notes, asparagus and freshly mown grass. Tense and vibrant, this wine is fresh thanks to its crisp acidity, which contributes a clean and persistent finish. The citrus fruit and herbs come through again in the finish.

Serving Suggestion

The recommended serving temperature is between 8°C and 10°C. This wine pairs perfectly with salad, seafood, ceviche and fish. Also delicious alone as an aperitif.

