

SAUVIGNON BLANC 2019

Vineyard

Variety

100% Sauvignon Blanc

D.O

Leyda Valley

Vineyard of Origin

Las Terrazas Vineyard

Soil

Alluvial with granite clay. Depth of 1.5 mt. 3rd terrace

Harvest

The harvest took place from 13 to 19 March, when the grape presented its greatest aromatic potential. The clusters were harvested manually early in the morning, then transported and carefully selected, preserving the quality and character obtained from this variety grown in the Leyda Valley.

Vintage

Year of high temperatures in the month of January which accelerated the maturity of the grapes. After the temperatures dropped somewhat in February, in March they remain medium to high again, which finally brought the harvest forward from a normal year by about 10 to 12 days. However, acidity levels remained high allowing fresh and aromatic wines to be obtained.

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: 13.00% GL

pH: 3.20

Acidity: 6.64 g/L (Tartaric Acid)

Residual Sugar: 2.50 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.

