



Grapes
100% Sauvignon Blanc

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
3.24 g/l

pH
3.2

Total Acidity
6.32 g/l

Drinking Window
2024 - 2027

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
19/04/2024

Sauvignon Blanc 2021 6x75cl

Winemaker Notes

This straw yellow with silver hues Sauvignon Blanc reveals aromas of grapefruit and herbal notes on the nose with a subtle note to guavas. Its citrusy stands out on the palate along with lemon peel, grapefruit and a refreshing herbal note. It has a medium body with a wide entrance, along with an excellent acidity that give a more lineal character with an elegant mineral finish.

Vineyard

From the Chilhué Vineyard on the Aconcagua Costa Estate, highly influenced by the cold Pacific Ocean breezes.

Winemaking

30% of the grapes were whole-cluster pressed, 80% of the must was fermented in stainless steel tanks, and the remaining 20% in foudres, for 15 to 20 days at temperatures that fluctuated between 14°C and 16°C Celsius

Vintage

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

Food match

Fish/Shellfish

A fresh goats cheese salad with toasted almonds.

