



Grapes
100% Sauvignon Blanc

Region/Appellation
Aconcagua Region

Alcohol by volume
13.00%

Residual Sugar
1.28 g/l

pH
3.2

Total Acidity
7.1 g/l

Drinking Window
2023 - 2026

Tasting Guide

| | | | | | | | |
|-----|---|---|---|---|---|---|-------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| Dry | | | | | | | Sweet |

Tasting note printed
19/04/2024

Estate Reserva Sauvignon Blanc 2021

Winemaker Notes

On the nose, this Sauvignon Blanc displays citrus aromas, of lime and tangerine. The palate features aromas of mandarin, tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

Vineyard

The grapes for our Estate Sauvignon Blanc come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Sauvignon Blanc.

Winemaking

Grapes were picked by hand and taken to the winery where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12-14° C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

Food match

Grilled and Roasted White Meats

Warm goats cheese salad with croutons

