

#### Grapes

99.5% Sauvignon Blanc  
0.2% Viognier  
0.3% Tintorera

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

13.00%

#### Residual Sugar

6.25 g/l

#### pH

3.17

#### Total Acidity

5.91 g/l

#### Drinking Window

2024 - 2025

#### Tasting Guide



#### Tasting note printed

19/04/2024

# Estate Reserva Sauvignon Blanc Blush 2020 6x75cl

## Winemaker Notes

Notes of grapefruit and tangerine on the nose, with a hint of fresh raspberries on the palate. Crisp and fresh.

## Vineyard

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

## Winemaking

Grapes were at a low temperature and taken to the winery where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks for 15 to 20 days. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

## Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

## Food match

Grilled and Roasted White Meats

A fresh crab salad or a plate of oysters

