

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Casablanca Valley

Alcohol by volume  
11.50%

Residual Sugar  
99.68 g/l

pH  
3.11

Total Acidity  
7.9 g/l

Drinking Window  
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed  
18/04/2024

# ‘Late Harvest’ Sauvignon Blanc 2019 12 x Half Bottles

## 12x37.5cl

### Winemaker Notes

Bright and beautiful golden colour. Lively aromas of papayas, honey, ripe apricot, almonds and walnuts jump right at you and are complemented with fresh citrus pastry notes. Pleasant soft and velvety, accompanied by a refreshing acidity that gives balance and promises a lovely persistence for years to come.

### Vineyard

The grapes for our Sauvignon Blanc Late Harvest come from vines that were planted in 1992 in our La Escultura vineyard. The soil has a sandy-loam texture with a high percentage of stones, which results in low vigour potential in the vineyard. The property is located in Casablanca Valley, near the Pacific Ocean. The coastal influence moderates temperatures during the ripening period, while the cool ocean breezes blow into the valley allowing the grapes to ripen uniformly and gradually, helping to preserve their aromas and flavours and ensuring good acidity levels.

### Winemaking

The grapes were hand picked in April and then transported to the cellar, where they were destemmed, crushed, and deposited into stainless steel tanks for fermentation at 26¼-28¼C (79¼-82¼ F) with two daily pump overs. The length of the post-fermentation maceration depended on the development of the individual lots and total skin contact varied between 10 and 25 days.

### Vintage

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured splendid sanitary conditions of our grapes. The harvest developed earlier as this was a warmer season than historical averages. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration.

### Food match

Mild Creamy Cheeses

Raspberry & Mango salad with mascarpone

