



Grapes
100% Sauvignon Blanc

Region/Appellation
D.O. Aconcagua Region

Alcohol by volume
13%

Residual Sugar
94.67 g/l

pH
3.21

Total Acidity
6.49 g/l

Drinking Window
2025 - 2028

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
13/02/2026

'Late Harvest' Sauvignon Blanc 2022 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 26½-28½°C (79½-82½ 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 2021–2022 season was one of the driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. The 5-year historic average was 300 mm, but after two dry years (2019 and 2021), it has dropped to 228 mm, with less than 100 mm of rainfall per year. In October, the spring was slightly warmer than usual, although November and December presented more cold and cloudy days, which delayed the vineyard's phenological advances by a week to 10 days. January had enough sunny days to achieve good veraison and allow maturation to advance, while February and March were cooler than the historic average, which encouraged slow ripening and the preservation of the acidity in the grapes. As a result, the heat summation was within the historic range with 1,246 degree days. Yields were generally lower than in previous years as a result of a reduced bud induction in the spring of 2020 due to the higher yields in 2021 and the lower availability of water. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

Food match

Raspberry & Mango salad with mascarpone

