

Grapes
Sauvignon Blanc

Region/Appellation
Casablanca Valley

Alcohol by volume
11.5%

Tasting Guide

1	2	3	4	5	6	7	8

Dry Medium Sweet

Tasting note printed
24/01/2026

‘Late Harvest’ Sauvignon Blanc 2023 12 x Half Bottles

12x37.5cl

Winemaker Notes

Our Late Harvest Sauvignon Blanc 2023 presents a golden colour with green reflections. On the nose, aromas of honey, ripe apricots, candied orange peel, nuts, and marzipan stand out. On the palate, the sweet flavours of ripe fruits dominate, refreshed by citrus notes reminiscent of mandarins. As it develops, a marzipan-like aftertaste emerges, adding layers and complexity. The mouthfeel is round, creamy, and lingering, perfectly balanced by a refreshing acidity.

Vineyard

The grapes are from our vineyards in the cool climate Aconcagua Region, planted on the northeastern slopes of Chile’s Coastal Range, less than 30 kilometres from the Pacific Ocean. The sea breezes and morning fog offer ideal conditions for cool climate varieties such as Sauvignon Blanc.

Winemaking

The grapes were hand-picked very late in the season after a careful selection of only the most suitable bunches according to the proper amount of noble rot they reached. All bunches were whole-cluster pressed; the must was fermented in stainless steel tanks. After fermentation, approximately 100% of the wine was aged for 7 months in French oak barrels.

Vintage

Season of slow maturation and elegant wines, with excellent acidity and minerality. This season began with winter with rainfall 17% above the average, 297 mm, which would be considered rainy since the average is 254 mm. This allowed good vegetative growth and good vigour in our vineyard.

Food match

Raspberry & Mango salad with mascarpone

