



Aconcagua Cuvée

Sauvignon Blanc 2020

VINEYARDS

APPELLATION: Aconcagua Region

Aconcagua Cuvée Sauvignon Blanc grapes are sourced from our cool-climate vineyards in the Aconcagua Region, located on the northwestern side of Chile's Coastal Range less than 30 kilometres from the Pacific Ocean. Cool breezes from the Pacific Ocean and early morning fog make these vineyards ideal for producing cool-climate varietals such as Sauvignon Blanc.

VINTAGE NOTES

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.

WINEMAKING NOTES

Grapes were picked in the early morning and carefully transported to the winery, where 20% was whole bunches and pressed. The must is fermented in stainless steel tanks at a temperature between 14 to 16° Celsius from 15 to 20 days, then softly filtered and bottled.

TASTING NOTES

Aconcagua Cuvée Sauvignon Blanc 2020 shows a straw-yellow colour with greenish highlights. On the nose, it unfolds citric fruits that reminds of green apple and guava and fresh herbal notes. The citric notes and green apple and herbal touches dominate the palate, giving an intense varietal character and tension. It has excellent persistence and medium volume, broad entrance, and acidity, creating a vertical, balanced, and refreshing wine.

TECHNICAL INFORMATION

ALCOHOL:	13°
PH:	3.23
TOTAL ACIDITY:	7.2 g/L (in tartaric acid)
RESIDUAL SUGAR:	1.67 g/L

