

ESTATE

Sauvignon Blanc 2019

VINEYARDS

APPELLATION: Aconcagua Region

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

VINTAGE NOTES

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.

WINEMAKING NOTES

Grapes were picked by hand and taken to the winery where they were carefully destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots. Once the final blend was finished, it was softly filtered prior to bottling.

TASTING NOTES

Yellow straw color with greenish and silver hues. On the nose, this Sauvignon Blanc displays citrus aromas, of lime and tangerine. Consistent with the nose, the palate features aromas of mandarin, tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

FOOD PAIRING

Enjoy with oysters, seafood and summer salads.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.23

TOTAL ACIDITY:

6.88 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.33 g/L

