

THE EXPERTS' CHOICE

Estate Reserva *Sauvignon Blanc 2022*

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our Estate Reserva 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 2022 season was marked by low precipitation. The temperatures were moderate and made it possible for good phenolic maturation and higher acidity in the grapes. Production was generally lower than in the previous year due to the effects of the very high yields during the 2021 season. These conditions resulted in white wines with good aromatic intensity and acidity and reds with intense colour, fresh fruit, and elegant, ripe tannins.

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 into different lots that stayed in touch with their lees for three months to intensify its distinctive fruit character and develop a nice texture.

TASTING NOTES

Estate Reserva Sauvignon Blanc 2022 has a yellow straw colour with greenish and silver hues. The nose displays citrus aromas of lime and tangerine. Consistent with the nose, the palate features aromas of mandarin, tropical fruits, and herbal notes. It's a wine with refreshing acidity, great depth, and persistence.

TECHNICAL INFORMATION

ALCOHOL:

13%

PH:

3.26

TOTAL ACIDITY:

6.63 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.74 g/L

AGEING:

No ageing.

