


# SAUVIGNON BLANC 2025




## VINEYARD ATTRIBUTES

**Appellation** : Colchagua, Chile
Nestled between the Pacific Ocean and the Coastal range, the appellation benefits from the cooling effect of the Humboldt current. This oceanic climate, combined with shallow and relatively poor soil, gives the perfect conditions to produce fresh and aromatic white wines.

**Terroir** : Brisandes is made up of a large diversity of soils. The heart of the estate, in the valley floor, consists of sand and clay alluvions left by the erosion of neighbouring granitic hills, as well as Tosca, a very hard soil made from volcanic ashes that have been transported by rivers into the plains and compacted over time.
Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

## VINTAGE SUMMARY

A rainy and cold winter gave way to a spring with typical conditions. The start of summer was rather warm, leading to a very rapid development of short-cycle grape varieties such as Chardonnay and Sauvignon Blanc. After a few heatwaves, the summer began with below-average temperatures. The season ended with a moderate, average autumn. A year we expected to be hot, but which ultimately turned out to be rather balanced.

## WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

## TASTING NOTES

Pale robe with greenish highlights.
The nose reveals aromas of white flowers, lemon zest, boxwood, and white fruit.
On the palate, a lovely tension gives the wine a refreshing and well-balanced character.
The finish is expressive and complex, yet without exuberance.
A wine that will reveal itself over time.

### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 100%
**Alcohol content** : 12 % vol.
**pH** : 3,1
**Total acidity** : 4,4 g/l