

BRISANDES

SAUVIGNON BLANC 2023

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.

■ 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 winter with moderate rainfall, gave way to a spring that initially behaved with normal temperatures and gradually rose to above normal levels during February and March, transforming the season into a very hot year, similar to 2019.

■ 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

Crystalline, the color speaks of its freshness with slight greenish hues.

The nose is intense with aromas ranging from green chili and asparagus to white fruits such as green apple and lime, as well as more tropical notes such as passion fruit and lychee.

In the mouth it stands out for its acidity, freshness and tension. A fresh yet complex Sauvignon Blanc that invites you to enjoy it with seafood.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 12.6 % vol.

pH : 3.13

Total acidity : 4.24 g/l

