

SAUVIGNON BLANC 2020

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 : Grapes are mainly sourced from the coolest parts of Los Vascos in Colchagua Valley.

■ VINTAGE SUMMARY

Climate was the byword for the 2020 vintage. Compared to the previous growing season, the harvests were 26 days earlier, which can be explained by a series of weather events. A winter characterized by the cold temperatures necessary for good budding, a warm spring, except for two days of frost that resulted in a natural thinning of the fruit, and a summer with maximum temperatures above 37°C combined with below-normal rainfall. Consequently, optimal conditions for harvesting the Sauvignon Blanc were between 11th and 18th February, when organoleptic maturity was at its peak.

■ 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

Beautiful pale yellow color.

The nose reveals notes of white peach, pear, lychee and citrus fruits followed by a herbal finish of peppermint and tarragon.

The fresh palate offers delicious acidity.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13 % vol.

pH : 3

Total acidity : 4.18 g/l