

SAUVIGNON BLANC 2016

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.



VINTAGE SUMMARY

The season started with low temperatures but without any frosts, leading to a late harvest and lower yields, which was nevertheless favorable since the lower the yield, the higher the concentration and the quality. There was abundant rain during the harvest, however, an effective harvest strategy during the dry periods and efficient pre-harvest management enabled good quality grapes to be obtained.

WINE MAKING SCHEME

The fruit was sorted before being chilled and macerated for a few hours. It was then crushed and the juice was fermented at low temperature to retain the grapes' flavor and aroma potential.

TASTING NOTES

Bright greenish yellow color. Fruit aromas of ripe pineapple, peach, pear, and melon combined with notes of lime, tangerine, lemon verbena, lemongrass, spearmint, chamomile, and orange blossom. Good volume on the palate, with a balanced, long mouthfeel. Best served cold, between 10 and 12°C.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13 % vol.

pH : 3.1

Total acidity : 4.2 g/l