

# LAS HUERTAS

## 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

Stretching from the Coastal range to the foothills of the Andes mountains, Colchagua's Mediterranean climate and privileged terroirs have made it a place of choice to produce quality wines in Chile. Las Huertas estate lies at the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean.

**Terroir** : Las Huertas 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 Las Huertas in Colchagua Valley.

### VINTAGE SUMMARY

A winter with moderate rainfall gave way to a spring that started with normal temperatures and gradually rose to higher than normal levels in February and March, turning 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

Its crystalline robe is fresh, with light greenish highlights.

The nose is intense, with aromas ranging from green chilli and asparagus to white fruits such as green apple and lime, and more tropical notes such as passion fruit and lychee. On the palate, it stands out for its acidity, freshness and tension. A fresh, complex Sauvignon Blanc to enjoy with seafood.

#### TECHNICAL INFORMATION

**Varietals** : Sauvignon blanc 100%

**Alcohol content** : 12.6 % vol.

**pH** : 3.13

**Total acidity** : 4.24 g/l

**Residual Sugar** : 1.17 g/l

