



SAUVIGNON BLANC 2019

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, Casablanca 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 our vinegrowing partners in the Casablanca Valley, about 40km North West of Santiago, and from the coolest parts of Los Vascos in Colchagua Valley.

VINTAGE SUMMARY

The absence of frost in winter and rainfall during spring and summer were highly favourable. Budding, flowering and ripening happened very smoothly, which resulted in grapes of exceptional quality. The considerable temperature fluctuations between the cool nights and very hot days, were beneficial to the grapes leading to a fruity and aromatic expression of the grapes whilst retaining a good level of acidity.

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

The robe is brilliant, light straw in colour. The nose reveals fruity aromas of peach, pineapple, pear, and lychee with notes citrus and chamomile. Balanced and smooth on the palate, with a pleasing freshness and crisp finish.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 13 % vol.

pH : 3

Total acidity : 4.15 g/l