



SAUVIGNON BLANC 2018

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

■ 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

This season started with a mild winter, no risk of frost in September and October and very few below 0°C events. Mornings were remarkably humid in spring and summer, a signature characteristic of the Casablanca valley due to its proximity to the Pacific Ocean (18 km as the crow flies). It should be noted that these conditions led to high phytosanitary pressure ; however, strict control allowed us to harvest very healthy fruit. Since this season was slightly cooler compared to last year, evolution and sugar accumulation were slower. Consequently, wines are lower in alcohol content but boast a fresher character, delicious acidity, and perfect balance.

■ 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

Very bright pale greenish yellow color. Honeydew, lime and lychee-scented nose that also reveals hints of wild asparagus and fresh lemon verbena. On the palate, this extroverted wine is lively, fresh, and gentle. The quintessential Sauvignon Blanc. This wine is best enjoyed in its youth, within 2-3 years after bottling Serving temperature : 10 to 12 °C



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%

Alcohol content : 12.5 % vol.

pH : 3.0

Total acidity : 4.19 g/l