

SAUVIGNON BLANC 2024



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 : Los Vascos 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 Los Vascos in Colchagua Valley.

VINTAGE SUMMARY

A winter with temperatures above average allowed for early budburst. Spring was cold compared to the relatively warm early summer. Temperatures then returned to average and stabilized.

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

Pale green color.
Intense on the nose, with citrus and herbal notes. After a few moments, exotic notes develop, with hints of passion fruit, fresh pineapple, and white peach.
On the palate, there is a sensation of a fruity and well-balanced wine, with persistence and good acidity. A wine that conveys the freshness of the season.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%
Alcohol content : 12 % vol.
pH : 3,18
Total acidity : 4,18 g/l