

SAUVIGNON BLANC 2024

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 : San Antonio, Chile
The grapes grown in the coastal valley of San Antonio. Here, the soils of granitic origin benefit from good drainage and low nutrient content, forcing the roots to explore more deeply. These characteristics, combined with the influence of the Pacific Ocean less than 20 kilometres away, allow the grapes to ripen slowly, thus preserving their acidity and aromatic typicity.

Terroir : The soils of granitic origin, with good drainage and low nutrient content, force the roots to explore deeper. These conditions , combining to the Pacific influence, located a mere 20km away, allow the grapes to ripen slowly, obtaining excellent acidity and a great aromatic expression.

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

Vinification is reductive with the must remaining protected from oxygen throughout the process in order to preserve the full organoleptic potential of the variety. The grapes are macerated in the press for 12 hours, then drained and the low-pressure pressing process begins in order to obtain a must with good aromatic potential and rich in acidity.
After cold decanting, which takes place at 4 to 7°C for 5 days, the must is kept in cold storage for 2 weeks, prior to fermentation in stainless steel tanks at a temperature ranging between 11-15°C. Finally, the wine is stored in stainless steel tanks, where the temperature is constantly monitored in order to maintain all its freshness.

TASTING NOTES

Pale yellow in color with greenish hues.
The nose is complex, featuring aromas of exotic fruits such as passion fruit, goyava and pineapple, complemented by citrus notes of lime and subtle herbal hints.
The wine is balanced on the palate, with a pleasing attack and good volume, giving way to a delicate acidity that provides a nice, lingering finish.
An elegant and well-balanced Sauvignon Blanc.

TECHNICAL INFORMATION
Varietals : Sauvignon blanc 100%
Alcohol content : 13,5 % vol.
pH : 3,16
Total acidity : 3,82 g/l