

RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2013

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The San Carlos Estate is located near Cunaco and the vines average 19 years in age. The other is in the Litueche area, close to the Colchagua coast, just over 20 km from the Pacific Ocean, which lends freshness, natural acidity, and aromatic intensity to the wine.

Soils: Cunaco presents alluvial, sandy-clay soil with very good drainage. It is extraordinarily porous and administers the delivery of water to the plant very well throughout the year. The soils at Litueche are granitic with good depth and drainage.

Climate: The 2012–2013 season began with a cold and relatively rainy spring, which delayed budbreak and the phenological stages of the grapes. It was a wet season, and the grapes ripened later and more slowly than usual. The whites were harvested 2–3 weeks later than normal. Thanks to the good temperatures in March and April, the skins and seeds of the red varieties ripened well, while the sugar levels remained low and the natural acidity high, and harvest was 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity with approximately 1% less alcohol than usual.

Vineyard Management: Vineyard density is 3,633 plants per hectare at Cunaco and 5,000 plants/ha in Litueche. Both vineyards are trellised to low vertical shoot position and cane pruned. Shoots were tipped in spring and early summer. Leaves were not pulled at any time during the season in order to produce a fresher and more intense wine with good volume.

VINIFICATION

Variety: 100% Sauvignon Blanc

Harvest: The grapes from the San Carlos Estate were machine harvested March 3–6. The grapes from Litueche were hand picked between March 25 and April 16. The machine harvest at San Carlos was done at night to keep the temperatures low and prevent possible problems with oxidation. The vineyard is just 1 minute from the cellar, and therefore the time from the vine to the press is very short, which favors quality in the final wine.

Vinification Techniques: The grapes were destemmed without crushing and directly deposited into the press, where they were cold macerated for 6–10 hours at 8°–10°C to extract aromatic precursors, color, and flavors from the skins and to increase the volume in the final wine. The must was then drained and decanted for 36–48 hours at 8°C prior to inoculation with selected yeasts. Fermentation took place in stainless steel tanks at temperatures controlled to 10°–18°C, depending on the yeast in order to develop different aromatic profiles and characteristics on the palate. Once fermentation was complete the wine was left on its lees for 2 months with weekly stirring to improve its integration and volume. The entire vinification process took place in a completely reductive environment.

LABORATORY ANALYSIS

Alcohol: 12% vol.

pH: 3.21

Total Acidity: 6.73 g/L

Residual Sugar: 2.5g/L

Volatile Acidity: 0.265 g/L

TASTING NOTES

Clean, bright, very light, and almost clear greenish-yellow in color. The nose presents aromas of exotic fruits such as pineapple along with citrus notes of lime and grapefruit that lend freshness. The palate is intense and fruity, very well balanced, and has good volume, fresh acidity, and a pleasing finish.



FAMILY OWNED SINCE 1935