



RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2016

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 20 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Soil: Alluvial in origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and is able to administer water to the plant very well throughout the year. Litueche as granitic soils with good depth and drainage.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring that was marked by temperatures that were lower than usual and late rains, primarily in September and November, due to the El Niño Phenomenon. The weather produced a delay in the phenological stages that continued throughout the entire season. The late rains plus the high humidity resulted in decreased yields, primarily because fruit set was affected. Although the summer was hot and included a couple of heat waves, autumn got off to a very cold and damp start, which slowed ripening in the different varieties and caused a delay in harvest. The white wines obtained are aromatic, very fresh, and complex with good volume on the palate.

Vineyard Management: The vineyards are planted to a density of 3,600 plants/hectare in Cunaco and 5,000 p/ha in Litueche. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, but leaves are not pulled from around the bunches as they are with other varieties. The canopies are kept intact with the leaves covering the clusters throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: 100% Sauvignon blanc

Harvest: The grapes from the San Carlos Vineyard were machine harvested at night March 6–8, and the grapes from Litueche were hand picked March 28–April 14. The reason for machine harvesting at night at San Carlos was to keep the temperatures low to prevent possible problems with oxidation. It also bears mention that the vineyard is just 1 minute from the winery, and therefore very little time passes between harvest and destemming, which benefits the final quality of the wine.

Vinification techniques: The grapes were destemmed without crushing into a press, where they underwent a 6–12-hour cold maceration at 8°–10°C. This helps extract aromatic precursors and flavors contained in the skins and also increases the sensation of oiliness perceived in the final wine. The juice is later drained and decanted for 36–48 hours at 8°C before the clean must is transferred to stainless steel tanks for fermentation at different temperatures (14°–18°C) in search of different aromatic profiles and different characteristics on the palate. Once fermentation has completed, the new wine remains on its lees for an additional 2 months with weekly lees stirring to improve its integration and volume. The entire vinification process was absolutely reductive.

LABORATORY ANALYSIS

Alcohol: 12% vol.

pH: 3.15

Total Acidity: 6.58 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.27 g/L

TASTING NOTES

Greenish-yellow in color with intense citrus and tropical aromas such as passion fruit, white fruits, and white pear. Fresh, fruity, and refreshing on the palate with a long finish.