

Estate Collection 2010 – Sauvignon Blanc

VITICULTURE

Vineyards: San Carlos, located near Cunaco, in the Colchagua Valley. These plots average 15 years in age.

Soils: Alluvial, sandy-clay, and extraordinarily porous soils with very good drainage and the ability to manage the delivery of water to the plant very well throughout the year.

Climate: Average annual precipitation of 600 mm (23.6 in) during the winter months. The summer is dry, with hot days and cold nights. The temperatures are influenced by Pacific Ocean breezes and winds from the Andes Mountains.

Vineyard Management: The spur-pruned, vertically positioned vines are planted to a density of 3,600 vines per hectare. Shoot removal in spring and early summer. Leaves are not plucked in order to keep the bunches covered with leaves throughout the entire ripening period to ensure a wine that is intense, fresh, and has good volume.

Variety: 100% Sauvignon Blanc

Harvest: The grapes were picked between March 8 and 15. They were machine harvested at night to maintain their naturally low temperatures and prevent possible problems with oxidation. It bears mention that the vineyard is just a minute away from the cellar, and therefore the time between harvest and destemming is very short, which is important in the final quality of the wine.

VINIFICATION

Vinification techniques: The grapes were destemmed without crushing until they reached the press, where they were cold macerated for 6–8 hours at approximately 8°–10° (46°–50°F) in order to extract aromas and flavors from the skins and also to increase the volume and mouthfeel on the finish. The must was drained and decanted for 36–48 hours at 8°C (46°F) and then inoculated with selected yeast. Fermentation took place at very low temperatures (10°–11°C / 50°–52°F) in stainless steel tanks. Once the alcoholic fermentation was complete, the wine remained on its lees for two months with weekly lees stirring to improve its integration and volume. The entire vinification process was absolutely reductive.

LABORATORY ANALYSIS

Alcohol: 12.6% vol.

pH: 3.14

Total Acidity: 6.92 g/L

Residual Sugar: 2.80 g/L

Volatile Acid: 0.35 g/L

TASTING NOTES.

This wine presents a very clean, bright, and pale—almost transparent—greenish-yellow color. The nose is dominated by aromas of citrus fruits such as lime, as well as green chili and melon intermingled with floral and mineral notes. On the palate this is a very refreshing and fruity wine with very good volume, delicious acidity, balance, and a long finish.



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