



RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2019

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 23 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: Cunaco presents alluvial soils with a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. Litueche has granitic soils with good depth and drainage.

Climate: The 2018–2019 season began with a deficit of rainfall at the end of the winter. The spring was cold, with precipitation in September and October, which enabled us to postpone the first irrigations by 1 or 2 months. This also delayed the phenological stages by approximately 1 week. The summer had maximum temperatures of 28°C until the last week of January, when a number of heat waves raised the maximum temperatures to 36°–38°C, which resulted in uneven veraison in the later varieties. This also generated a blockage that delayed ripening in the same varieties.

Veraison in the earlier varieties was very uniform, and the heat generated earlier ripening. Autumn was very mild with lower maximum temperatures, and this allowed us to wait patiently for a softening of the tannins, which at one point were rather dry due to the heat. In general, this is a vintage with very good quality. The red wines are elegant with tremendous color and fine tannins, and the white wines are a bit riper and have better 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, and the leaves are left to cover the bunches 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 picked February 27–28, and those from Litueche were hand picked March 11–12.

Vinification techniques: The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavors contained in the skins and to increase 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 a range of temperatures (14°–18°C) to obtain different aromatic profiles and different characteristics on the palate.

LABORATORY ANALYSIS

Alcohol: 13,5% vol.

pH: 3.36

Total Acidity: 6,68 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.302 g/L

TASTING NOTES

Light yellow in color. The nose is fresh and fruity, with aromas of pineapple, white peach, and pear. The palate is refreshing with good balance and bright acidity, leading to a long, mineral finish.