



## RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2021

### 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 24 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.

**Soils:** 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.

**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:** Sauvignon Blanc 100%.

**Harvest:** The grapes from the San Carlos Vineyard were picked February 23rd, and those from Litueche were hand-picked March 23rd -26th.

**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. The juice was later drained and decanted for 36-48 hours at 8°C before the clean must was 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% vol.

pH: 3.16

Total acidity: 4,7 g/L

Residual Sugar: 1.2 g/L

Volatile Acidity: 0.37 g/L

### TASTING NOTES

With a pale yellow color, the wine presents fruity aromas on the nose like pineapple, white peach, as well as citrus fruits. It is fresh and balanced on the palate with rich acidity that gives way to a long, fruity finish.



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