

RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2022



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 2021–2022 season began with a dry winter, with moderate precipitation at the beginning, that increased throughout the season, reaching levels of water collected to about 150mm by the beginning of spring, which required us to move our first irrigations forward by 3 weeks, when compared to the previous year. The rainwater, together with the first irrigations of the season, allowed the vines to begin their phenological cycle with good levels of moisture in the soil, and therefore avoid any stress in the plants. Temperatures at the beginning of winter were mild, with this trend continuing through to spring, so budbreak was slightly later than normal. Summer began with high temperatures and heat waves during the first week that reached 35°C, which would have indicated an earlier harvest, however, this trend reversed during January, where high temperatures rarely reached 30°C, generating a slight delay in the ripening of the grapes. Finally, the months of March and April saw favorable conditions to finish our grapes' ripening process. The season produced fresh wines with great natural acidity, very good volume, and balance.

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 27rd, and those from Litueche were hand-picked March 10th – 15th.

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: 3.25

Total acidity: 4,7 g/L

Residual Sugar: 1.62 g/L

Volatile Acidity: 0.23 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 and minerality that gives tension with a long and fruity finish.



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