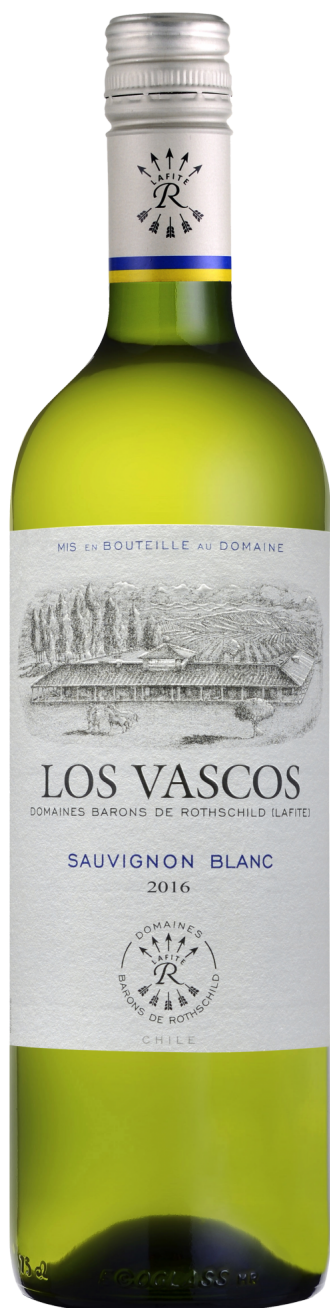




SAUVIGNON BLANC 2016

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.



VINTAGE SUMMARY

The season started with low temperatures but without any frosts, leading to a late harvest and lower yields, which was nevertheless favorable since the lower the yield, the higher the concentration and the quality. There was abundant rain during the harvest, however, an effective harvest strategy during the dry periods and efficient pre-harvest management enabled good quality grapes to be obtained.

WINE MAKING SCHEME

The fruit was sorted before being chilled and macerated for a few hours. It was then crushed and the juice was fermented at low temperature to retain the grapes' flavor and aroma potential.

TASTING NOTES

Bright greenish yellow color. Fruit aromas of ripe pineapple, peach, pear, and melon combined with notes of lime, tangerine, lemon verbena, lemongrass, spearmint, chamomile, and orange blossom. Good volume on the palate, with a balanced, long mouthfeel. Best served cold, between 10 and 12°C.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%
Alcohol content : 13 % vol.
Total acidity : 4.2 g/l