SAUVIGNON BLANC 2019

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.

VINEYARD ATTRIBUTES

Appellation : Colchagua, Chile
Nestled between the Pacific Ocean and the Coastal range, Casablanca benefits from the cooling effect of the Humboldt current. This oceanic climate, combined with shallow and relatively poor soil, gives the perfect conditions to produce fresh and aromatic white wines.

Terroir : Grapes are mainly sourced from our vinegrowing partners in the Casablanca Valley, about 40km North West of Santiago, and from the coolest parts of Los Vascos in Colchagua Valley.

VINTAGE SUMMARY

The absence of frost in winter and rainfall during spring and summer were highly favourable. Budding, flowering and ripening happened very smoothly, which resulted in grapes of exceptional quality. The considerable temperature fluctuations between the cool nights and very hot days, were beneficial to the grapes leading to a fruity and aromatic expression of the grapes whilst retaining a good level of acidity.

WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

TASTING NOTES

The robe is brilliant, light straw in colour. The nose reveals fruity aromas of peach, pineapple, pear, and lychee with notes citrus and chamomile. Balanced and smooth on the palate, with a pleasing freshness and crisp finish.

TECHNICAL INFORMATION

Varietals : Sauvignon blanc 100%
Alcohol content : 13 % vol.
pH : 3
Total acidity : 4.15 g/l