



SAUVIGNON BLANC 2021

VINEYARDS

The vineyards are located in the Leyda Valley, approximately 15 km from the Pacific coast, on moderately sloping hillsides with granite soils that contain a significant presence of clay. The vines are planted at a density of 5,555 plants per hectare and trained to vertical shoot position. Pruning aims to achieve low yields (up to 7,000 kg/ha) and slightly early ripening. Leaf canopies were kept intact until harvest to maintain good bunch coverage, which enables the fruit to reach harvest with very good levels of aromas in the skins.

HARVEST

Harvest dates: 22 March–9 April.

After several years of continuous drought, the 2020–2021 season began with a winter of considerable precipitation, but concentrated in just a few separate bouts. Spring had little frost that luckily did not affect our production. The vineyards had very good vegetative expression with correct fruit set. The summer season was cooler than expected, with a long, drawn-out veraison. The grapes had only just finished acquiring their colour when we had unexpected rain in almost the entire winemaking region of Chile. This brought with it different effects, depending on the intensity of the rain. On the coast, we had to thin fruit and also remove leaves in order to improve light and ventilation around the clusters, ensuring the integrity of the grapes until harvest. In practical terms, this vintage will be remembered for fresh white wines, with low alcohol levels; great aromatic potential; natural, vibrant acidity; and excellent ageing potential.

VINIFICATION

The grapes were harvested in the early morning hours and immediately transported to the winery. Once there, bunches were destemmed and the grapes underwent selection before being moved to the cool maceration tank, where they remained at temperatures below 10°C (50°F) for at least 10 hours, extracting the aromatic components of the skins. The juice was then separated from the skins and racked to a static decantation tank, where it remained for 12–24 hours before racking, leaving behind any large solids. The clean juice was inoculated with selected *Saccharomyces cerevisiae* yeasts and a non-Saccharomyces yeast that help the production and liberation of terpenes and volatile thiols in the wine, thus increasing the aromatic potential. Alcoholic fermentation took place at temperatures of 11°–12°C (54°–55°F) for 21 days, allowing control of the speed of fermentation kinetics. Once fermentation of the sugars in the must finished, sulphites were applied to the wine and it was racked to separate the smaller solid particles. The wine had no contact with oak during its production. To prepare the wine for bottling, it was protein stabilized using low doses of bentonite, and cold static stabilized to prevent excessive precipitation of tartrate crystals. The final step was to use sterile membrane filters to ensure a long and healthy life in bottle.

TASTING NOTES

Pale-yellow colour, with green tones. The nose faithfully reflects the wine's origin, with clear, impressive notes of white fruit and its typical aromas of passion fruit and fresh pineapple. There are distinguishable notes of pyracine and boxwood, together with elegant floral notes of orange blossom. The wine is piercing and vibrant on the palate, with a light body and long finish. Fresh flavours explode on the palate, with notes of yellow grapefruit, and great minerality.

BASIC ANALYSIS

Alcohol	13.5%
pH	3.25
Total Acidity (H ₂ SO ₄)	3.99 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.33 g/L
Residual Sugar	1.45 g/L
Free SO ₂	25 g/L



TECHNICAL DATA

Denomination of Origin: Leyda Valley.

Clone selection: Clones 1 and 242.

Filtering: through sterile membrane filters.

Vineyard yields: 9 ton/ha (3.6 ton/acre).

Grape variety: 100% Sauvignon Blanc.

Barrel ageing: None.

SUGGESTIONS

Cellaring recommendation: Keep away from high temperatures and sources of light at no more than 15 °C. Drink now or cellar for up to 7 years.

Recommended serving temperature: 12–13 °C (54–55 °F).

Decanting: Not required.

Food pairing: Highly recommended with parmesan razor clams, salmon ceviche, Chilean rock cod, or garlic shrimps.