



Reserva Sauvignon Blanc

Casablanca Valley

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 100% Sauvignon.

CLIMATE & SOIL

This Sauvignon Blanc is grown on a single parcel only 16 Km from the Pacific Ocean. The sandy soil lies on a clay bed, providing the roots with 30cm of well-drained soil to explore and a block of clay to keep the water supply during the summer. The cool coastal breeze allows grapes to ripen gently and to produce the distinctive fruitiness of Coastal Aconcagua wines.

PROCESSING

Handpicked and cold-soaked prior to fermentation, it was fermented in temperature-controlled stainless steel (14-16°C). Only 5% of the wine fermented in French oak barrels. It was bottled young to preserve its fresh and fruity varietal character.

ANALYTICAL DATA

| | | |
|------------------|------|----------------|
| Alcohol: | 13 | % by vol. |
| Total Acidity: | 7,7 | g/L (Tartaric) |
| Volatile Acidity | 0,46 | g/L (Acetic) |
| pH: | 3.1 | |
| Residual Sugar: | 2.5 | g/L |

*analytical data may vary from one lot to another



Tasting

Pale green highlights and intense aromas of grapefruit, lime and citrus. Its fresh acidity persists with great length, finishing off with a mineral touch.

Food Pairing Suggestions

A unique wine that can be enjoyed on its own or with a ceviche, seafood or lemon sole. Serve around 10°C.

Cellaring Ability: enjoy now!

Press & Awards

Rated 90 LA CAV magazine October 2014. Nariz madura para Sauvignon Blanc, mostrando notas a crema y fruta blanca madura. Boca grata, acidez media, con toques de grosella muy madura, consecuentes con la nariz. Vino diferente. Armonía: mariscos y crustáceos.

Silver Medal Wines of Chile Awards 2014

Bronze medal International Wine Challenge (London 2013)