



Arboleda

Grapes
100% Sauvignon Blanc

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
1 g/l

pH
3.17

Total Acidity
7.21 g/l

Drinking Window
2024 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
25/11/2024

Sauvignon Blanc 2022 6x75cl

Winemaker Notes

This straw yellow with silver hues Sauvignon Blanc reveals aromas of grapefruit and herbal notes on the nose with a subtle note to guavas. Its citrusy stands out on the palate along with lemon peel, grapefruit and a refreshing herbal note. It has a medium body with a wide entrance, along with an excellent acidity that give a more lineal character with an elegant mineral finish.

Vineyard

From the Chilhué Vineyard on the Aconcagua Costa Estate, highly influenced by the cold Pacific Ocean breezes.

Winemaking

30% of the grapes were whole-cluster pressed, 80% of the must was fermented in stainless steel tanks, and the remaining 20% in foudres, for 15 to 20 days at temperatures that fluctuated between 14% and 16% Celsius.

Vintage

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

Food match

Grilled and Roasted White Meats

Goats cheese salad with toasted almonds.

