



Arboleda

Grapes
100% Sauvignon Blanc

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.50%

Residual Sugar
1.42 g/l

pH
3.11

Total Acidity
6.18 g/l

Drinking Window
2024 - 2028

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

Tasting note printed
25/11/2024

Sauvignon Blanc 2023 6x75cl

Winemaker Notes

This attractive straw yellow Sauvignon Blanc reveals aromas of grapefruit and herbal notes on the nose with a subtle note to guavas. Its citrusy flavours stand out on the palate along with lemon peel, grapefruit and a refreshing herbal note. It has a medium body 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 warm season with a greater impact from the coastal trough. Good vigour in the vineyards provided protection to the grapes, which ripened well and slightly earlier, delivering fresh wines with ripe fruit and fine-grained tannins

Food match

Grilled and Roasted White Meats

Goats cheese salad with toasted almonds.

