

# ‘Aconcagua Costa’ Sauvignon Blanc 2022 6x75cl

## Grapes

100% Sauvignon Blanc

## Region/Appellation

Aconcagua Costa

## Alcohol by volume

13.00%

## Residual Sugar

0.92 g/l

## pH

3.12

## Total Acidity

6.76 g/l

## Drinking Window

2024 - 2026

## Tasting Guide



## Tasting note printed

26/12/2024

## Winemaker Notes

The wine has a yellow-straw colour with greenish hues, it displays on the nose attractive fruity notes of feijoa, green apple and tangerine, accompanied by herbal tones that recall rue and peppermint. The palate unfolds a citric profile like feijoa, tangerine, grapefruit, lemon peel, and some herbal notes. It has minerality and a chalky texture complemented by its freshness, linear and tension giving an excellent persistence on the palate

## Vineyard

Sourced entirely from our Aconcagua Costa Estate, close to the Pacific Ocean.

## Winemaking

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## Vintage

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The 2021-2022 season was one of the very driest in the past 100 years, with just 98 mm of rainfall between January and December 2021. The 100-year historic average was 300 mm, but after two dry years (2019 and 2021), it has dropped to 228 mm, with less than 100 mm of rainfall per year. In October, the spring was slightly warmer than usual, although November and December presented more cold and cloudy days, which delayed the vineyard's phenological advances by a week to 10 days. January had enough sunny days to achieve good veraison and allow maturation to advance, while February and March were cooler than the historic average, which encouraged slow ripening and the preservation of the acidity in the grapes. As a result, the heat summation was within the historic range with 1,246 degree days. Yields were generally lower than in previous years as a result of a reduced bud induction in the spring of 2020 due to the higher yields in 2021 and the lower availability of water. 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

Warm goats cheese salad with croutons

