

#### Grapes

100% Sauvignon Blanc

#### Region/Appellation

Aconcagua Region

#### Alcohol by volume

13.50%

#### Residual Sugar

1.36 g/l

#### pH

3.21

#### Total Acidity

7.92 g/l

#### Drinking Window

2025 - 2025

#### Tasting Guide



#### Tasting note printed

10/03/2025

# Aconcagua Cuvée Sauvignon Blanc 2021 6x75cl

## Winemaker Notes

Aconcagua Cuvée Sauvignon Blanc shows a straw-yellow colour with greenish highlights. On the nose, it unfolds citric fruits that reminds of green apple and guava and fresh herbal notes. The citric notes and green apple and herbal touches dominate the palate, giving an intense varietal character and tension. It has excellent persistence and medium volume, broad entrance, and acidity, creating a vertical, balanced, and refreshing wine.

## Vineyard

Aconcagua Cuvée Sauvignon Blanc grapes are sourced from our cool-climate vineyards in the Aconcagua Region, located on the northwestern side of Chile's Coastal Range less than 30 kilometres from the Pacific Ocean. Cool breezes from the Pacific Ocean and early morning fog make these vineyards ideal for producing cool-climate varietals such as Sauvignon Blanc.

## Winemaking

Grapes were picked in the early morning and carefully transported to the winery, where 20% was whole bunches and pressed. The must is fermented in stainless steel tanks at a temperature between 14 to 16° Celsius from 15 to 20 days, then softly filtered and bottled.

## Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced.

## Food match

Grilled and Roasted White Meats

Goats Cheese Salad with fresh herbs

