

Grapes

99.9% Sauvignon Blanc
0.1% Pinot Gris

Region/Appellation

Aconcagua Region

Alcohol by volume

13.50%

Residual Sugar

2.03 g/l

pH

3.19

Total Acidity

5.94 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

26/12/2024

Estate Reserva Sauvignon Blanc 2023 6x75cl

Winemaker Notes

On the nose, this Sauvignon Blanc displays citrus aromas, of lime and tangerine. The palate features aromas of mandarin, tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

Vineyard

The grapes for our Estate Sauvignon Blanc come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Sauvignon Blanc.

Winemaking

Grapes were picked Hand and taken to the winery where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12-14° C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

Vintage

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect. The 2023 season was unusually warm, even more than 2017 and 2020. The higher heat summation was consistent month to month from the start of budburst through to harvest. However, despite the high number of degree days, the coastal trough had a greater influence on the inland part of Aconcagua, which reduced the impact of solar radiation and the high temperatures on the fruit. The precision of our vineyard management was key to dealing with this warm season because the vines' well-developed roots enabled them to take in sufficient water during the more demanding times of day. Ultimately, this meant the fruit was able to ripen well and remain in a good condition with excellent quality right through until it was harvested. The good fruit ripening due to the higher heat summation, complemented by excellent vineyard management and the retention of colour and acidity thanks to the coastal trough effect, resulted in the production of wines with good colour, fresh, ripe fruit aromas, juicy expression and fine-grained tannins

Food match

Grilled and Roasted White Meats

Warm goats cheese salad with croutons

