

Grapes

85% Sauvignon Blanc
11.6% Cabernet Sauvignon
1.8% Viognier
1% Carignan
0.5% Syrah
0.1% Roussanne

Region/Appellation

Aconcagua Region

Alcohol by volume

12.50%

Residual Sugar

3.48 g/l

pH

3.18

Total Acidity

6.08 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

27/07/2024

Estate Reserva Sauvignon Blanc Blush 2021 6x75cl

Winemaker Notes

Notes of grapefruit and tangerine on the nose, with a hint of fresh raspberries on the palate. Crisp and fresh.

Vineyard

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

Winemaking

Grapes were at a low temperature and taken to the winery where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks for 15 to 20 days. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

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

A fresh crab salad or a plate of oysters

