



RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2017

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 20 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Soil: Alluvial in origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and is able to administer water to the plant very well throughout the year. Litueche has granitic soils with good depth and drainage.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. The temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

Vineyard Management: The vineyards are planted to a density of 3,600 plants/hectare in Cunaco and 5,000 p/ha in Litueche. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, but leaves are not pulled from around the bunches as they would be with other varieties. The canopies are kept intact with the leaves covering the clusters throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION:

Variety: 100% Sauvignon Blanc

Harvest: The grapes from the San Carlos Vineyard were picked February 12–15, and those from Litueche between February 27 and March 22.

Vinification techniques: The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavors contained in the skins and to increase the sensation of oiliness perceived in the final wine. The juice is later drained and decanted for 36–48 hours at 8°C before the clean must is transferred to stainless steel tanks for fermentation at a range of temperatures (14°–18°C) to obtain different aromatic profiles and different characteristics on the palate. Once fermentation has completed, the new wine remains on its lees for an additional 2 months with weekly lees stirring to improve its integration and volume. The entire vinification process was absolutely reductive.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.29

Total Acidity: 6.58 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.32 g/L

TASTING NOTES

Very pale, almost transparent greenish-yellow in color. The nose is very expressive, with notes of fruits and white flowers as well as white peach, pear, and orange blossoms complemented by subtle citrus and saline notes. The palate is broad, fresh, and flavorful with a pleasing finish.

FAMILY OWNED SINCE 1935