



RESERVA ESTATE COLLECTION SAUVIGNON BLANC 2015

VITICULTURE

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

Soil: Cunaco presents alluvial, sandy-clay, and extraordinarily porous soils with good drainage and very good ability to administer the delivery of water to the plants throughout the year. Litueche has granitic soils with good depth and drainage.

Climate: The 2014–2015 season began with intense frosts that differed from the previous year in that they primarily affected the Andean zones rather than the intermediate depression (Central Valley). Although budbreak began 1–2 weeks earlier this year, the later shoot growth was slower due to the low temperatures observed toward the end of November. Later in the season the weather turned warm, with high temperatures during the day and nights that were quite cool. This led us to harvest both the red and white grapes earlier in search of freshness and fruitiness. The white wines are more complex than intense on the nose, and have fresh palates and great volume.

Vineyard Management: Plantation density is 3,600 plants/hectare in Cunaco and 5,000 plants/hectare in Litueche. Both are trellised to low vertical shoot position and cane pruned. Leaves were not pulled from around the bunches to protect them from the sun and obtain a fresher, more intense, and more aromatic wine.

VINIFICATION

Variety: Sauvignon Blanc 100%.

Harvest: The grapes at the San Carlos Vineyard were picked between February 19 and 24. The grapes from Litueche were picked March 20–27. The San Carlos grapes were machine picked at night to maintain lower temperatures and prevent potential problems with oxidation. This vineyard is just two minutes from the winery, and so the time from vine to destemming is very short, which encourages quality in the final wine.

Vinification techniques: The grapes were destemmed and deposited without crushing into the press, where they were cold macerated for 4–6 hours at approximately 8°–10°C to extract aromatic precursors and flavors from the skins. The juice was drained off and decanted for 36–48 hours at 8°C prior to alcoholic fermentation in stainless steel tanks at 14°–18°C. Upon completion of the fermentation, the wine was maintained on its lees for 2 months with weekly battonage (lees stirring) for better integration and to improve volume. The entire vinification process was absolutely reductive.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.26

Total Acidity: 6.58 g/L

Residual Sugar: 2.30 g/L

Volatile Acidity: 0.29 g/L

TASTING NOTES

This Reserva Sauvignon Blanc is a light greenish-yellow in color. The nose is fresh and fruity with aromas that recall white fruits, such as pears, white peaches, lime, and grapefruit, as well as subtle saline and floral notes. Young on the palate, this wine is fresh, well balanced, and very fruity, intense, and pleasing with a subtly saline finish.