



SALINAS SAUVIGNON BLANC 2020

Country: Chile

Region: Bucalemu, Rocas de Santo Domingo, Valle de Leyda

Grape Variety: 100% Sauvignon Blanc

Bottles Produced: 5,160 bottles

Description

Bright greenish straw-yellow in color, with aromas of lemon peel, ginger and rock. It is a fresh and local wine, faithful representative of its origin. An extremely elegant, complex, and very unique wine.

Winemaker's Notes

The Salinas Vineyard is located in Bucalemu, Rocas de Santo Domingo, just 9 kilometers from the Pacific Ocean, where it receives the cold influence of the sea. Planted on gently rolling hills, this unique and organic block of the vineyard is named for the saline-like minerality found beneath the top layer of clay-textured soils and mixed with other sea-floor compounds. This layer lies atop the same marine bedrock found in the coastal cliffs and provides the vines with nutrients and minerals that are ultimately reflected in the elegance, complexity, and unique character of this area.

This wine was vinified in concrete eggs (50%) and Burgundy-style barrels (50%). Only natural processes such as decanting and working the lees were used to bring out all of the crisp minerality and elegance while maintaining the freshness and balance of the elegant aromas and impressive minerality from the marine rocks. It was aged on its fine lees for 12 months to develop its special intense character. It was bottled in February 2021 and has an aging potential of 10 years.

Serving Hints

This Sauvignon Blanc is ideally served with fresh seafood, mature cheeses and mushroom risotto.



Basic Analysis

Alcohol: 13,0°

pH: 3,15

Total Acidity (H₂SO₄): 5,71 g/lit.

