



GRAN RESERVA

SAUVIGNON BLANC | 2020
CASABLANCA VALLEY

ORIGIN

The grapes for this wine come from our estate located in Casablanca, a few miles from the Pacific Ocean. This valley is well-known for its cool climate that allows obtaining small clusters and grapes that develop colors, aromas, and flavors that are characteristic of a slow ripening process. Of limited production, the vineyard is trellised to the vertical shoot position and grows on clayey, granitic soils of low fertility that give life to remarkable wines.

VINIFICATION

For this Sauvignon Blanc, the grapes were picked by hand in 10-kilo boxes. A large percentage was whole-bunch pressed and the rest underwent a cold maceration for eight hours in the press. The must fermented mainly in French oak foudres, but a part also in cement eggs. The wine was kept in both its containers during six months before bottling.

TASTING NOTE

Color: bright straw-yellow.

Aroma: delicate, with the presence of fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit.

Taste: complex in flavours, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white-fleshed peaches. It is persistent, elegant and with a structure that makes for good keeping potential.

T°: Serve at 7°C.

Match food: haute cuisine seafood, fresh pastas, white meat and fresh cheeses.



"All our potential and experience"



Zone: Casablanca
Sub-zone: Lo Ovalle
Climate: temperate Mediterranean, with maritime influence, which generates morning fogs that dissolve towards noon.
Soil: granitic, clayey and of low fertility.

Origin: Casablanca Valley	<input type="checkbox"/>	2020
Variety: Sauvignon Blanc	<input type="checkbox"/>	
Analysis:		
Alcohol:	13.5	<input type="checkbox"/>
pH:	3.1	<input type="checkbox"/>
Total Acidity:	4.53 g/L	<input type="checkbox"/>
Sugar Residual:	2.54 g/L	<input type="checkbox"/>