



Grand Selection
Sauvignon Blanc 2021

VINTAGE: 2021

TYPE OF WINE: White Varietal

D.O.: Valle de Rapel

VARIETIES: 100% Sauvignon Blanc

HARVEST: March 20th to April 14th

PRODUCTION: 6.078 cases of 9L equivalent

TASTING NOTES

COLOR: Delicate light green yellow.

NOSE: Fresh and very varietal aromas of Sauvignon Blanc such as fresh herbs, citrus and flowers.

PALATE: Light and refreshing palate, with light body and good texture.

SERVICE AND FOOD PAIRING

The ideal companions for fish like sea bass and sea food in general. Serve from 8°C (44°F) to 10°C (48°F).T

TECHNICAL DATA

Alcohol Content: 13.5% vol.

pH: 3.34

Total Acidity: 3.73gr/L (SO₄)

Residual Sugar: 1.83 gr/L

WINEMAKING

Fermentation Type: 100% in Stainless steel tanks.

Fermentation Temperature: 14°C- 16°C.

Ageing: 100% of the wine was aged in Stainless steel for 2 months.

Bottling Date: August 2021.

VINTAGE CONDITIONS IN 2020

The 2020 season started with an extremely dry season and a mild winter, with temperatures above average on both maxima and minima. The dry & hot season carried on with very little rain & with constant heat waves. All this resulted in an extremely early season, where we picked from 10 days to almost 1 month earlier depending on the varieties. The results was that the vineyard produced concentrated grapes, that turned into intense wines with an elegant style. The season also was affected by the arrival of Covi19 to our country, with all the restrictions and adjustments we had to navigate, making it a very challenging vintage in that sense. The team showed a strong commitment all trough these very challenging times.