



*Grand Selection*  
**Sauvignon Blanc 2024**

**VINTAGE:** 2024

**TYPE OF WINE:** White Varietal

**D.O.:** Valle de Colchagua

**VARIETIES:** 100% Sauvignon Blanc

**HARVEST:** March 20<sup>th</sup> to April 14<sup>th</sup>

**PRODUCTION:** 2.630 cases of 9L equivalent

**TASTING NOTES**

**COLOR:** Pale yellow with green edges.

**NOSE:** Expressive nose of white stone fruit and sweet citrus.

**PALATE:** Round palate, with good texture and a fresh and pleasant finish.

**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:** 3.35

**Total Acidity:** 3.19gr/L (SO<sub>4</sub>)

**Residual Sugar:** 1.9 gr/L

**WINEMAKING**

**Fermentation Type:** 100% in Stainless steel tanks.

**Fermentation Temperature:** 14°C- 16°C.

**Aging:** 100% of the wine was aged in Stainless steel for 6 months.

**Bottling Date:** October 2024.

**VINTAGE CONDITIONS IN 2024**

The 2024 vintage is considered a cold and late season in Colchagua. The winter was mild and very wet, with 76% more rain than the historical data, with 1,008 mm of rain during the season, concentrated between June and August. Since 2006, we have not recorded such a level of rain in Apalta. The temperatures over the winter were mild, in particular with higher minima all over the season. These conditions continued into the beginning of spring, with mostly cooler and overcast days, but soon higher temperatures and sunny days became more regular. No heat waves or frosts were recorded. The growth was slow as well through the end of the summer, and the season was finally late between 10 and 15 days, depending on the variety. The maturity arrived slowly, but it was also uneven. We had to follow a very close selection of all our vineyard blocks and have a lot of patience to wait for when the maturity was there. The yields ended up being 10% lower than our predictions, but most importantly, with grapes of excellent quality. The wines show great depth, with elegance and great fruit expression, and remarkable acidity and aging potential.