

SAUVIGNON BLANC Select terroir Reserva

1/intane, 202

MAIPO VALLEY 100% SAUVIGNON BLANC

BASIC ANALYSIS	
Alcohol:	12. 5°
pH:	3. 29
Total Acidity (H2SO4):	4. 13 g/L
Volatile Acidity (C2H4O2):	0. 36 g/L
Residual Sugar :	4. 74 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

VINIFICATION

Half of the grapes for this wine underwent a cold maceration and the other half were whole-cluster pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 25 days. The new wine was fined, filtered, and carefully bottled to preserve its freshness and fruity expression.

ACCOLADES

- 90 points 2021 Descorchados, 2020 vintage
- Good Value 2020 James Suckling, 2019 vintage
- Gold Medal 2017 AWoCA, 2017 vintage
- 90 points 2017 James Suckling, 2016 vintage

"A tangy and fresh white with sliced apple, pear and mango character. Medium to full body. Flavorful finish. Drink now."

TASTING NOTES

Color: Crystalline greenish yellow. **Aroma:** Highly aromatic citrus fruit with notes of pears and apples. **Palate:** Young and fresh with pleasing balanced acidity. **Gastronomy:** Enjoy with mild fish, shellfish, ceviches, and crab.