

PEQUEÑAS

SMALL PARCELS



Sauvignon Blanc 2024

“Light yellow color, with slight green reflections. Neutral aromas on the nose. Peach blossoms, orange peel, mint leaf. Mineral notes, like gunpowder, make up the nasal profile of this wine, within a subtle and elegant framework. The concrete eggs facilitated the fermentation with native yeast, and allowed for aging on the lees that delivered an incredible creaminess and “fat” to the wine. An elegant contribution of oak lends grace and complexity to the final blend.

This wine was vinified with a focus on maximizing mouthfeel and volume on the palate. The high potassium content of black clay soils amplifies this tactile sensation once the wine expands on the palate. The high acidity, typical of Las Dichas, is integrated, voluptuous and harmonious. An almost electric tension is perceived when tasting the wine, ending in a very long and clean finish.”

Alberto Guolo, Chief Winemaker

ORIGIN: The “Ladera Oriente” block was planted in 1993. It is the oldest vineyard in the estate.

TERROIR/SOIL: This hill is known as “Greda Negra”, due to its soil composition. Clone 1 Davis expresses its full potential in this black clay, rich in organic matter.

VINEYARD AND CLIMATE CONDITIONS: The winter had more rainfall than in previous years, with an average of 300 mm of rainfall. The spring was frost-free, but very cold, which affected the fruit set stage. A summer with good solar radiation and no rain helped to achieve perfect ripeness and health of the grapes. All the fruit was harvested by hand in the first week of April.

WINEMAKING: The hand-harvested fruit went through a sorting table and then the whole bunches went directly into the press. Press fractions were separated with the idea of using the flower must as the base of the blend, and to be steel fermented. Part of the press must went to ferment in 500 liter barrels. Fifty percent of the final blend was fermented in concrete eggs with its native yeast. After finishing the alcoholic fermentation, the concrete eggs were refilled and left without sulfur for 3 months. In total, the wine remained on its fine lees for 6 months before being filtered and bottled. Production was 800 cases.

Alcohol: 13,5%

Total Acidity: 7,8 g/l

Residual Sugar: 2,8 g/l

Volatile Acidity: 0,4 g/l



AGING:

6 months on its lees.

- 38% of the final blend is aged in concrete eggs.
- 8% of the final blend in first-use French oak barrels.
- 18% of the final blend in second and third use French oak barrels.
- 36% of the final blend inside an old German wooden vats.

SERVICE: *Extremely gastronomic and versatile wine. Serve ideally between 6 and 8°C, with dishes such as oysters or raw fish. Its volume makes it ideal to pair also with white meats with spicy preparations. Clam Risotto without a doubt. Personally I recommend it with a simple but tasty dish, such as asparagus and eggs.*