

La Cantera 2019 Sauvignon Blanc

“Pale straw color. The aromas are very expressive and run the whole gamut from boxwood through grapefruit to passionfruit. The mouth is fresh and light, with minerality, volume and length.”

13.2 GL	3.27 GL	6.6 GL	1.8 GL
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of two different clones of Sauvignon Blanc (1 UCDavis and 242) planted on east-facing hillsides of red clay derived from 140 million year old (Jurassic) decomposed granite. The blocks used in this blend were cropped at an average of 8.5 tons per hectare (3 tons per acre).

HARVEST

After a growing season characterized by average temperatures, harvest was carried out under dry weather. The grapes were harvested mechanically at night, with an ambient temperature below 10°C, on 12, 13 and 14 March.

VINIFICATION

On arrival at the winery all grapes were first destemmed and crushed before being pressed in a pneumatic press. The free-run juice was kept cold for 5 days, stirring up the sediment daily before being racked off clean and inoculated with selected yeasts. Different press fractions were used for increased aromas and mouthfeel. Temperatures during fermentation peaked at 18°C (or 65°F). After the completion of fermentation the wines were left on the gross lees for a month. The final selection of tanks was made together with Sam Harrop MW as a consultant, looking for maximal Sauvignon blanc expression and typicity. Once blended, the wine was cold stabilized, filtered and bottled. 2.600 cases produced.

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES