

SAUVIGNON BLANC

RESERVA | 2020

Casablanca Valley

Pale straw with green reflections. This being a warmer vintage, the aromas are more floral and citrusy than usual, with a note of hay. In the mouth the wine is dry and crisp, with clean, apple flavours and refreshing acidity. Finishes long.



Terroir / Soil

Mostly sandy soils, but pockets of red loam on the hillsides. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

Vineyard and Climate Conditions

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Planted between 1993 and 2014, equipped with drip irrigation. Crop levels are an average of 7 tons per hectare (3.2 tons per acre).

Frequent foggy mornings, warm days and cool nights characterize the valley. Average temperatures in summer are 18.9°C and in winter 10.7°C. Mean diurnal shifts in March are 13.1°C.

Yearly rainfall is around 380 mm, falling mostly between May and September.

Winemaking

After harvesting the grapes were destemmed and crushed to a pneumatic press. The resulting juices were then left to cold settle for 1-5 days and then racked to stainless steel tanks, inoculated with selected yeasts and fermented at temperatures between 12 and 18°C. Following fermentation the young wine was left for a few weeks on its gross lees (without stirring) before blending. After blending the wine was clarified, cold stabilized and filtered. The first bottling occurred on 25 August. Total production will be of 26.000 cases.

Serve with

Ideally served at 6 – 8°C with seafood like ceviche, oysters or grilled fish. Herbs like lemon grass, cilantro or basil. Green olives, chutney and all types of goat's cheese.

13.5%	7,4 g/l	2,5 g/l	40 pm at bottling
Alcohol	Total Acidity	Residual Sugar	Free SO2

VINA
CASAS DEL BOSQUE