

SAUVIGNON BLANC 2020

PEQUEÑAS PRODUCCIONES

“Pale straw. Citrusy and flinty on the nose, with a note of chamomile. Dry, concentrated and full bodied, with flavours of quince and honey. Finishes long.”

SOIL AND TERROR

Casablanca black sandy clay, commonly called “Gredas Negras.” The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

13.5 %	7.5 G/L	2.3 G/L	37 ppm at bottling
ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	FREE SO ₂



VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. The oldest surviving vineyard block, planted ungrafted in 1993. Crop levels are an average of 5 tons per hectare (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 bunches went whole to the press. The resulting juices were then left to cold settle for a day and then racked to stainless steel tanks. Once inoculated with selected yeasts they were transferred to barrels, to finish fermentation. The young wine was then left on its gross lees (without stirring) for three months before the final barrel selection. The wine was stabilized and filtered before bottling, which occurred on 15 September. 680 cases produced.

SERVE WITH

Ideally served at 6 – 8°C with sushi and sashimi, delicately smoked salmon or grilled white fish. Fried or steamed seafood dim sum. Herbs like dill or basil. Dishes with raw tomatoes (e.g. gazpacho) and young goats’ cheeses.

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES