

Sauvignon Blanc

LA CANTERA 2021

Pale straw with green reflections. Layers of aromas of grapefruit, boxwood and passionfruit. In the mouth the wine is dry and crisp, with citrus and herbal flavors and refreshing acidity. The vertical acidity is the backbone of the wine. Finishes long.

ORIGIN

La Cantera and Olivos Camino Vineyard Blocks, Casas del Bosque Estate, Casablanca

TERROIR/SUELO

Red “Lo Vasquez” sandy loam on hillsides. Parts of Olivos Camino are sandy. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

ALCOHOL: 13,5%

TOTAL ACIDITY: 8,05 g/l

RESIDUAL SUGAR: 2.13 g/l

VOLATILE ACIDITY: 0,3 g/l



VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Planted in 2003 and 2014, equipped with drip irrigation. Crop levels are an average of 8 tons per hectare (3.4 tons per acre).

Frequent foggy mornings, warm days and cool nights characterize the Casablanca Valley. 2021 summer period was particularly cold, with many cloudy days and temperatures rarely exceeding 25 degrees Celcius. A very unexpected rainfall happened at the end of January, bringing disease-threat for grapes. All in all it was a very late ripening season, characterized by great aromatic concentration.

WINEMAKING

After harvesting the grapes were crushed to a pneumatic press. Only free run juice is considered for La Cantera line. Juice coming from La Cantera block is submitted to juice stabulation, an enzymatic process in which the lees are stirred many times per day during 5 or more days at a controlled temperature. The fruit coming from Olivo Camino block is worked both with traditional white winemaking process and with cold skin maceration during 24 hours. All the components spend 2 months elveage over inactivated yeast, before being blended. After blending the wine was clarified, cold stabilized and filtered. First bottling session on 30 August, 2021. Total production is of 3.500 cases.

SERVE WITH

Ideally served at 6 – 8°C with shellfish like oysters or with grilled fish. Herbs like chives, cilantro or parsley. Green olives, chutney and all types of goat’s cheese.

CASAS DEL BOSQUE