

TERRANOBLE

ALGARROBO

The iconic algarrobo tree in our vineyard in the Las Dichas sector of the Casablanca Valley lends its name to this cool climate wines. Wines that express their cool climate origin. Fresh, fruity wines of great typicity.

ORIGIN-FRESHNESS-TIPICITY

SAUVIGNON BLANC | 2023

COMPOSITION: 85% Sauvignon Blanc, 15% Pinot Blanc.

DENOMINATION OF ORIGIN: Casablanca Valley, Area of Las Dichas, 21 km from the Pacific Ocean.

SOIL: The soils are of granitic origin. After a long weathering process, they have turned into red clays, poor in organic matter. The Sauvignon Blanc plot is number 13. It is planted on soft rolling hills where we have worked different sectors associated with vigor. Pinot Blanc comes from the lower part of plot 47.

CLIMATE: Casablanca features a cold, sub-humid Mediterranean climate, with predominating sea breezes or morning fogs during the ripening process, which favor the development of fruity aromas. Our vineyard is located in the coldest sector of the valley.

VITICULTURE: In pursuit of a more herbal style, for this Sauvignon Blanc, we used Clone One and a yield of 9 tons/ha. To avoid sun strokes, we covered the bunches by forming a tunnel with the leaves thus favoring ventilation and luminosity.

HARVEST AND VINIFICATION:

Pursuing fresh and fruity wines, we harvested Pinot Blanc on March 7 and Sauvignon Blanc on March 20. The grapes were picked very early in the morning to benefit from the fog and thus keep them at low temperatures. The bunches and berries were selected and destemmed manually. They then underwent a maceration in the press at 6 to 8° C for six hours before



pressing. Fermentation occurred between 9 and 10° C in stainless steel tanks, always protecting the must and the wine from oxygen. We used two yeast types: to start, a torulaspora, which acts upon the lees, keeping them in suspension at a very low temperature for seven days, and then a saccharomyces, which performs well at 9 to 10° C.

AGING: 78% in stainless steel tanks, 19% in egg-shaped cement vats, and 9% in 400-lt. barrels for six months, stirring its finest lees.

AGING IN THE BOTTLE: 2 to 3 months prior to its marketing.

TASTING NOTES: Color: Pale yellow, almost transparent, clean and bright. Aroma: Intense, fresh and complex, with notes of green chili-pepper, fresh mint, green apples, flowers and a pleasant citric and mineral ending. Palate: Very refreshing, the wine shows tension, length, good volume, and intense acidity. It shows a perfect balance between the tartness of Sauvignon Blanc and the great structure of Pinot Blanc. With a good body and weight, it offers a citric aftertaste on the palate.

PAIRING: Raw fish, king crab and seafood in general.

SERVING TEMPERATURE: Serve ideally between 9 and 11° C.

AGING POTENTIAL: 4 to 5 years in optimal conditions

ALCOHOL: 12.5% vol.

pH: 3.30

TOTAL ACIDITY: 6.41 g/Lt. (tartaric acid)

TOTAL ACIDITY: 4.19 g/Lt. (sulfuric acid)

RESIDUAL SUGAR: 1.15 g/Lt.

