



Reserva TERRANOBLE

SAUVIGNON BLANC 2022

CASABLANCA VINEYARD

Our Reserva Sauvignon Blanc has its origin in the area closest to the Pacific Ocean in Casablanca, one of the coolest sectors of the valley. This allows the berries to ripen slowly without losing their acidity. The soils are greatly influenced by the Coastal Mountains, which feature granitic soils with a high content of quartz and are low in organic matter. In search of quality wines, in 2009 we chose to plant the vineyard in high density and exposed to the north.

HARVEST

In Casablanca, the 2021-2022 growing season began with mild frosts during bud-break. However, and compared to past vintages, the fewer precipitations, lower humidity, and higher temperatures allowed obtaining excellent concentration and ripeness. In relation to a normal year, harvest was brought forward in about ten days to allow a good sugar-acidity balance and to maintain the fruit intensity that this variety is capable of showing in this area.

VINIFICATION

Considering the season's high temperatures, Sauvignon Blanc Reserva was harvested manually during the first days of March with the idea of protecting the acidity of the berries.

As of their reception, the grapes were kindly pressed to preserve their acidity and obtain a clean must. Fermentation took place at 11 - 13 °C during three weeks.

The different components of the final blend had no contact with wood during their aging, thus highlighting the fruit intensity of these grapes.

TASTING NOTE

Clean and bright, this wine unfolds on the nose intense aromas of green chili and maracuja. It feels long on the palate, with a marked acidity.

PAIRING

Grilled salmon with champignon risotto.

| ALC: 12.3° | PH: 3,34 | TOTAL ACIDITY: 4,58 g/L | RESIDUAL SUGAR: 1,37 g/L