

# RESERVA

SOUL OF THE ANDES

## sauvignon blanc 2020



Variety:  
100% Sauvignon Blanc.  
D.O:  
Casablanca Valley.  
Soil:  
Sandy-clay with a depth of 1,8 metres.

Harvest:  
The grapes were harvested between 20 February and 17 March, when they had reached the peak of their aromatic potential. The clusters were hand-harvested early in the morning and then transported and carefully selected at the winery, so as to preserve the quality and character of the variety, which was grown in the Casablanca Valley.

Vintage:  
Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

### winemaking

Fermentation:  
The must was protected from contact with the air throughout the process, which began with a cold maceration for 12-14 hours to increase the contact between the juice and the skins of the grapes. Next came a slow fermentation at a constant temperature of between 12°C and 15°C, which enabled the fruit and mineral aromas typical of the variety to be drawn out.

Ageing:  
After fermentation, the wine was aged over its lees for four months, and battonage was used to gently move it so as to increase the volume and complexity in the mouth. This wine did not undergo oak-ageing, so as to intensify the fruity characteristics typical of this variety.

Technical data:  
Alc/Vol: 12.5% GL  
pH: 3.22  
Acidity: 5.12 g/L (Tartaric Acid)  
Residual Sugar: 3.26 g/L

Ageing potential:  
This wine can be stored for up to 4 years in optimum conditions.

### tasting notes

This wine is pale green in colour. This wine has a fresh and expressive nose in which citrus and tropical fruit aromas, such as lime, grapefruit, pineapple and pear, intermingle with gentle mineral and herbal notes. Fresh, with vibrant acidity, this wine retains the freshness characteristic of Sauvignon Blanc. Citrus fruit are again apparent in the mouth, followed by a mineral finish, which contributes complexity

### serving suggestion

Best served at a temperature of between 7°C and 9°C. This wine is excellent as an aperitif and pairs well with salad, seafood, ceviche and fish.