



Denomination of origin

Origin	Maipo (Isla de Maipo and María Pinto vineyards), Curicó (La Huerta vineyard) and Maule valleys
Vintage	2021
Variety composition	100% Sauvignon Blanc
Yield	Between 14 and 16 tons per hectare
Harvest date	Early march

Winemaking

The grapes were harvested in the low temperatures of night-time to avoid oxidation. Then they were pressed briefly and the grape juice was cleaned by settling in stainless steel tanks prior to the onset of the alcoholic fermentation. This took place over 15-20 days at a temperature of around 14°C, which enabled the release of a greater number of thiols, giving us citrus fruit aromas. There was neither malolactic fermentation nor contact with oak, with the aim of retaining the wine's refreshing acidity.

Tasting notes

Color	Pale yellow with greenish hues.
Nose	Fresh aromas with citrus fruit notes reminiscent of pink grapefruit.
Mouth	Elegant with very pleasant, well-balanced acidity.

Pairing

Green salad, ceviche and fish like southern Ray's bream or Chilean seabass and lean cheese.

Service temperature

10 – 12° C

Chemical Analysis

Alcohol	12,8°
pH	3,09
Total acidity	6,81 g/L
Residual sugar	3,03 g/L