



ESTATE SAUVIGNON BLANC 2024

Since 1934 and for over four generations, our family has specialised in producing wines that are noted for their sense of place, purity and balance. With this in mind, we carry out sustainable vinegrowing practices and traditional winemaking methods to achieve wines that represent us as well as their vineyards.



ORIGIN

Casablanca Valley.

VARIETIES

100% Sauvignon Blanc.

CLIMATE

Cool coastal.

SOIL

Decomposed granite.

HARVEST

The grapes were hand harvested during the first weeks of March.

WINEMAKING AND AGEING

The grapes were destemmed and pressed gently to avoid extracting bitter phenols. The juice was left to settle and then put into stainless steel vats where the alcoholic fermentation took place with natural yeasts at temperatures ranging between 14°C and 16°C. Malolactic fermentation was blocked and the wine aged over its fine lees for 3 months in stainless steel tanks.

TASTING NOTES

The 2024 vintage exemplifies the Chilean Sauvignon Blanc from Casablanca Valley, with notes of herbs, citrus, passion fruit and peaches. On the palate, it displays remarkable freshness and fruit purity, offering a crisp texture and a satisfactory weight, culminating in a lovely long finish.



Alcohol:
13%



Cellaring recommendation:
Ready to drink, although it will keep its fruit freshness for the next 3-4 years.



Decanting:
Not necessary.



Serving temperature:
10 - 12°C