

*Gran Reserva*

# TERRANOBLE

## SAUVIGNON BLANC 2020

**COMPOSITION:** 91% Sauvignon Blanc, 9% Pinot Blanc

**DENOMINATION OF ORIGIN:** Casablanca Valley, area of Las Dichas.

**SOIL:** This Sauvignon Blanc grows on the soft rolling hills of plot number 13, where we have worked different polygons associated with vigor. The soils of granitic origin, have turned into red clays, poor in organic matter, after a long weathering process.

**CLIMATE:** Our vineyard is located in Casablanca's coldest sector. It features a cold, sub-humid Mediterranean climate, with predominant marine breezes or morning fogs that favor the development of fruity aromas during the ripening process.

**VITICULTURE:** Seeking a more pyrazinic style, we chose clone 1. The vineyard yields 9 t/ha., and to avoid sunstrokes, we managed the bunches considerably covered. Leaves were removed to create a tunnel in the canopy to enhance ventilation and luminosity.

**HARVEST AND VINIFICATION:** Pinot Blanc was harvested on March 4 and Sauvignon Blanc on March 12 with the idea of obtaining fresh and fruity wines. To benefit from the fog and keep the fruit at a low temperature, we picked the grapes during the first morning hours. The bunches and berries were selected by hand. Then they were destemmed and macerated in the press at 6° to 8°C for 10 hours before pressing. Fermentation was carried out in stainless steel tanks between 9° and 10°C, always protecting the must and the wine from oxygen. Two yeasts were co-inoculated: first, a *Torulospora* with the idea of working its lees by keeping them in suspension at a very low temperature for seven days; and then, a *Saccharomyces*, which fulfilled their task between 9° and 10°C.

**AGING:** Six months in stainless steel tanks, stirring constantly its fine lees.

**BOTTLE AGING:** 3 to 4 months before releasing.

**TASTING NOTES:** Of clean and bright pale-yellow color, almost transparent, this wine offers intense, complex and fresh aromas with notes of green chili, green apples, white flowers, and passion fruit, as well as mineral and citric accents. It feels long, tense and fresh on the palate, with a delicious tartness. The wine offers a perfect balance between Sauvignon Blanc's acidity and the structure of Pinot Blanc. It shows great volume, and a long, persistent and citric aftertaste. A very gastronomic wine.

**PAIRING:** Raw fish, king crab and all sorts of seafood

**SERVING TEMPERATURE:** Serve ideally between 10° and 12°C.

**AGING POTENTIAL:** 4 to 5 years in optimal conditions.

| **ALC:** 12.3° | **PH:** 3,25 | **TOTAL ACIDITY:** 7,2 g/L | **RESIDUAL SUGAR:** 1,9 g/L



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**CHILE**