

Gran Reserva

TERRANOBLE

SAUVIGNON BLANC 2019

COMPOSITION: 88% Sauvignon Blanc, 12% Pinot Blanc

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

SOIL: The vines are planted on granitic soils which, after a long weathering process, have turned into red clays, poor in organic matter. The Sauvignon Blanc is planted on plot number 13 on the area's gentle rolling hills, where we have defined different polygons associated to vigor.

CLIMATE: Located in the coolest sector of Casablanca, our vineyard has a cold, sub-humid Mediterranean climate. During the ripening period, it is predominantly influenced by sea breezes or morning fogs that favor the development of fruity aromas.

VITICULTURE: The vineyard, which yields 10 t/ha., was planted with clone 1 vines in search of a more pyrazinic style. It is managed with well-covered bunches to avoid sunstrokes. A tunnel-shaped defoliation is carried out to favor ventilation and luminosity.

HARVEST AND VINIFICATION: Looking for fresher and more fruity wines, the grapes of Pinot Blanc were harvested on March 8 and those of Sauvignon Blanc on March 19. They were picked by hand very early in the morning to take full advantage of the fog and thus keep the fruit at a low temperature. The bunches and the grains were manually selected and then destemmed and macerated in the press at 6°- 8°C for ten hours before pressing. Fermentation was carried out between 9° and 10°C in stainless-steel tanks, always protecting the most and the wine from oxygen. Two different yeasts were co-inoculated: a *Torulospora* at the beginning (to keep the lees in suspension at a very low temperature during seven days) and later a *Sacaromyces* to ferment between 9° - 10°C.

AGING: In stainless steel tanks for six months, stirring its fine lees.

BOTTLE AGING: 3 to 4 months before releasing.

TASTING NOTES: Color: pale yellow, almost transparent, clean and bright

Aroma: intense, elegant, complex and fresh. It delivers notes of green chili, white flowers, citric fruits and a mineral touch.

Palate: it feels long, tense and fresh, with lots of acidity. It offers a good balance between the acidity of Sauvignon Blanc and the structure of Pinot Blanc. It has a great volume and a long persistence on the palate.

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

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

AGING POTENTIAL: 4 to 5 years in optimal conditions.

| ALC: 13.4° | PH: 3,24 | TOTAL ACIDITY: 6,52 g/L | RESIDUAL SUGAR: 1,42 g/L



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CHILE