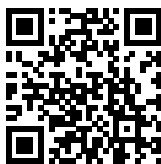


2023 Medalla Real Gran Reserva Sauvignon Blanc

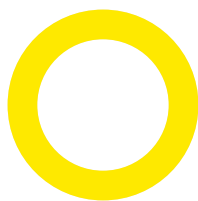
SAUVIGNON BLANC



SCAN TO VIEW ONLINE

this.wine/v/VT-AFTBUJVIR

VARIETIES



● 100% Sauvignon Blanc

TASTING NOTES

APPEARANCE

This wine is brilliant greenish-yellow in color.

NOSE

The nose has intense and pure aromas of grapefruit, lime and citrus notes combined with the classic gooseberry and a distinctive mineral finish that is characteristic of the Leyda Valley.

PALATE

Elegant and delicate, this is a tremendously balanced wine with vibrant acidity that spreads over the palate as it develops its fruity components and delivers its long fruit-driven finish.

TECHNICAL

ABV

12.5%

WINEMAKING

VINEYARD

Santa Rita Leyda's vineyard has a cold Mediterranean climate, strongly influenced from its proximity to the Pacific Ocean. The Ocean acts like a buffer providing lower maximum and higher minimums temperatures. The rains are concentrated during the winter and the spring is mild, summer could change from cloudy and mild to sunny and windy. On average, Leyda has less than 1100 GDD being ideal for varieties like Pinot noir and Sauvignon Blanc.

Soils are mainly from granitic origin showing different status of alteration from pure fractured granite to decomposed granite based soils. Most of this is soils lay over old alluvial terraces. The clay content could vary from very low to higher concentration in the lower sites. For this wine the selected blocks are planted on the top of the rolling hills having good drainage with ideal water retention.

SANTA RITA

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HARVEST

Grapes are harvested, depending on the maturation level in order to obtain different varietal compounds.

WINEMAKING

The grapes were quickly transported to the winery for processing; maceration takes place during the transportation from the vineyard to the winery. The grapes are pressed (neumatic press) with open valves where free run and press juices were separated by tasting. The juice obtained was decanted for 48 hours, during which it takes its varietal character from the solid parts, which lend complexity to the finished wine. The wine ferments in stainless steel tanks at temperatures of 14-16°C.

AGING

Once the fermentation is finished the wines are kept over its lees for 6-8 months to develop more mouthfeel maintain vibrancy.