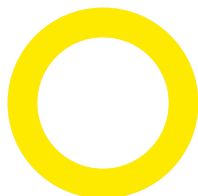


2022 Vitis Única Sauvignon Blanc

SAUVIGNON BLANC



VARIETIES



● 100% Sauvignon Blanc

ABOUT THIS WINE

Vitis Única from Morandé presents a portfolio of traditional varieties from outstanding origins made with non-conventional vinification techniques. Through the selection of specific sectors within each of its terroirs, this line offers wines with tremendous complexity, structure, and elegance.

TASTING NOTES

APPEARANCE

bright straw-yellow

NOSE

delicate, with the presence of fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit.

PALATE

complex in flavours, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white-fleshed peaches. It is persistent, elegant and with a structure that makes for good keeping potential.

FOOD PAIRING

haute cuisine seafood, fresh pastas, white meat and fresh cheeses.

TECHNICAL

ABV	PH	TA
13.0%	3.15	5.45 g/L
RESIDUAL SUGAR	SERVING	
2.54 g/L	7.0	



SCAN TO VIEW ONLINE
this.wine/v/VT-CEAVYTSFH

WINEMAKING

VINEYARD

The grapes for this wine come from our estate located in Casablanca, a few miles from the Pacific Ocean. This valley is well-known for its cool climate that allows obtaining small clusters and grapes that develop colors, aromas, and flavors that are characteristic of a slow ripening process. Of limited production, the vineyard is trellised to the vertical shoot position and grows on clayey, granitic soils of low fertility that give life to remarkable wines.

WINEMAKING

For this Sauvignon Blanc, the grapes were picked by hand in 10-kilo boxes. A large percentage was whole-bunch pressed and the rest underwent a cold maceration for eight hours in the press. The must fermented mainly in French oak foudres, but a part also in cement eggs. The wine was kept in both its containers during six months before bottling.