

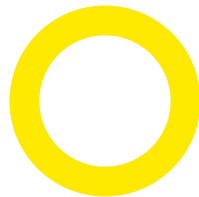
2023 Grey Single Block Sauvignon Blanc

SAUVIGNON BLANC



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

VARIETIES



100% Sauvignon Blanc

TASTING NOTES

APPEARANCE

This wine is an attractive greenish-yellow colour.

NOSE

Its ageing in foudres has lent it citrus and green chilli pepper aromas, as well as saline notes.

PALATE

The finish is clean and persistent, with a subtle saline note coming through.

FOOD PAIRING

This highly complex Sauvignon Blanc tempts you to enjoy it with food.

TECHNICAL

ABV	PH	TA
13.0%	3.34	6.27 g/L
RESIDUAL SUGAR	SERVING	
1.46 g/L	7.5	

WINEMAKING

VINEYARD

Block 22 is located on the first terrace of the river Huasco. It has very old, stony soils from the river which have very special qualities: a little clay and a lot of calcareous soil - lime, calcium carbonate - white soils.

WINEMAKING

The must first underwent a cold maceration for a period of between 6 and 8 hours. It was protected from contact with the air throughout the process. The fermentation took place slowly at a constant low temperature of 12°C to 15°C so that the yeast activity could draw out the maximum varietal aromas and the expression of the northern Chile desert.

AGING

This wine was aged over its lees for ten months in 2,500-litre foudres and bâtonnage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the wine sediment.

BOTTLING

We suggest drinking this wine within three years, but it has the potential to age well for 5 to 10 years.