



Arboleda

SAUVIGNON BLANC 2020

ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Locality: Quillota

Climate: Cool maritime climate due to the powerful influence of the cold Pacific Ocean, which brings cold masses of water from the South Pole induced by the Humboldt Current. This results in cool breezes that refresh the vines through the vineyards and promote morning fog.

Soil: The soils are formed over intrusive and extrusive igneous (volcanic) rocks in different stages of metamorphism, with a prevalence of schist and metamorphic slate.

ANALYSIS:

Alcohol: 12.5%

pH: 3.17

Total Acidity:

6.86 g/L (in tartaric acid)

Residual Sugar: 1.02 g/L

VINIFICATION

30% of the grapes were whole-cluster pressed and fermented in stainless steel tanks for 15 to 20 days at temperatures that fluctuated between 14° and 16° Celsius.

AGEING POTENTIAL

6 years, depending on the cellaring conditions.



VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in Aconcagua Costa had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKER'S COMMENTS

This attractive yellow-greenish colour with silver hues reveals aromas of grapefruit, lemon peel and a soft touch of passion fruit on the nose. On the palate, predominate the mixture of its herbal profile from the variety and the citrus side, complemented by tropical fruits that recall guava and passion fruit. It has a medium body with a wide entrance and an excellent acidity that gives a more linear and fresh character with an elegant mineral finish.

SERVING RECOMMENDATION

Best served at 12° Celsius.