



Arboleda

## SAUVIGNON BLANC 2021

### ORIGIN

**Appellation:** Aconcagua Costa

**Vineyard:** Chilhué

**Location:** 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:** 13%

**pH:** 3.16

**Total Acidity:**

7.36 g/L (in tartaric acid)

**Residual Sugar:** 1.40 g/L

### VINIFICATION

30% of the grapes were whole-cluster pressed, 80% of the must was fermented in stainless steel tanks, and the remaining 20% in foudres, 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

Even though the winter was slightly less rainy than the average, starting the season regularly. Spring continued normally to cold in September and October, with cloudy days in November and December causing shoots to grow rapidly. The cloudy days and drizzle in January made the harvest uncertain and distant. The canopy management improved the ventilation of the bunches, and the good temperatures in March allowed to reach the level of maturity. These climatic conditions favoured the production of grapes with higher acidity and excellent concentration of aromas, resulting in wines with vibrant acidity, juiciness and very expressive on the nose.

### WINEMAKER'S COMMENTS

Arboleda Sauvignon Blanc 2021 has a yellow-greenish colour with silver hues. It reveals herbal aromas, accompanied by fresh pineapple and some feijoa. On the palate, it unfolds citric and herbal notes. 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.

