



Arboleda

SAUVIGNON BLANC 2022

ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chillu 

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: 13%

pH: 3.17

Total Acidity: 7.21 g/L (in tartaric acid)

Residual Sugar: 1 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 POTENCIAL

6 years, depending on the cellaring conditions.

VINTAGE NOTES

A dry and slightly cold season with low yields delivered healthy grapes and wines with tremendous concentration and structure. The reduced precipitation and excellent health conditions enabled us to produce fresh and vibrant wines with good aromatic intensity that reflect the characteristics of our terroir.

WINEMAKER'S COMMENTS

Arboleda Sauvignon Blanc 2022 has a yellow-greenish colour with silver hues. The nose shows herbal aromas, with hints of grapefruit skin, green apple and some passion fruit. On the palate, citrus flavors reminiscent of grapefruit and some tangerine predominate, accompanied by herbal notes and a soft touch of pear and green apple. It shows an excellent acidity that provides tension in a wine with good volume on the palate, creaminess and an excellent structure.

SERVING RECOMMENDATION

Best served at 12  Celsius.

