



RESERVA

Sauvignon Blanc- Carmenere 2020

Vineyards

Both the Sauvignon Blanc and Carmenere vineyards are planted on the banks of the Las Chilcas stream on the San Rafael Estate in the Maule Valley. These are the coolest locations on the property and enable the production of grapes with good acidity and great aromatic expression. The Carmenere grapes are harvested very early in the season, in order to better retain their natural freshness and fruit expression.

Vinification

Both varieties are destemmed and pressed immediately. In the case of the Carmenere, only the clear-coloured juice from the grapes is used to prevent browning and the extraction of tannins that would affect the balance of the wine. The musts are statically settled at 50°F and then fermented at between 51.8°F and 57.2°F. Once the alcoholic fermentation is complete, the varieties are blended and the wine is prepared for bottling.

Tasting Notes

Color: Shiny yellow with greenish hues.

Aroma: Green apple, pineapple, grapefruit, freshly mown grass and apricots.

Flavour: Tropical fruit and herbaceous notes. The Carmenere delivers persistence and an unusual structure for Sauvignon Blanc, as well as notes of stone fruit

MAULE VALLEY

Analysis:

Alcohol: 13% vol.

Residual Sugar: <4 g/L.

Composition: 90% Sauvignon Blanc, 10% Carmenere



Serving Suggestions



46,4°F



FISH



SHELLFISH



FRESH SALAD