

CORRALILLO
SAUVIGNON BLANC

VINTAGE: 2020

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 6.7 g/l

Residual Sugar: 1.4 g/l

pH: 3.1

Produced cases: 9.900



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: Organic wine

HARVEST

The 2020 harvest saw a dry year with moderately cool temperatures in the coastal zones. Harvest began at the beginning of March, the precise moment when the grapes reached the ideal balance of flavors. It was an excellent year that gave us flavorful and balanced wines with good volume and freshness.

VINEYARD

For this wine we selected Sauvignon Blanc clones 242, Davis 1, and 107. Each one of these clones is planted in distinct block of our coastal vineyards in the San Antonio and Casablanca Valleys. With very decomposed soils of granite-quartz composition, this exceptional soil lends very complex components to the final blend. The organic and biodynamic agriculture means good conditions of light and air that stimulate the ideal ripening and development of the aromatic components typical of this variety, as well as the ability to help prevent diseases that may affect the bunches. Harvest took place beginning in the first week of March, with yields between 8-10 tons per hectare, with excellent conditions and typicity for this variety.

VINIFICATION

Blocks are individually hand-harvested, in order to maximize the ripening potential of each lot. Cold macerations of destemmed grapes took place for 8-10 hours, plus the pressing of whole bunches, in order to develop a wine with great aromatic intensity and good volume and freshness. Fermentation took place at low temperatures in stainless steel tanks of various sizes for 30 days. Next the fine lees were pumped-over for 3 months to enhance aromatic complexity and texture.

TASTING NOTES

Brilliant yellow color with green hues, the nose presents herbal and mineral notes, as well as citrus notes like grapefruit, and tropical fruit like papaya and mango. The acidity is fresh and juicy, the palate is balanced and elegant, and the finish has a saline note.

FOOD PAIRING

Excellent as an aperitif or to accompany green salads, shellfish or fish either in ceviche or seared. Ceviche is a classic pairing for this Sauvignon Blanc as the high acidity of the wine counteracts the minerality of the food. Serve at 10-12°C.

