

CHONO®

Single Vineyard

SAUVIGNON BLANC 2022

COLCHAGUA VALLEY, COSTA

The Sauvignon Blanc grapes come from our Huertos de Ucuquer vineyard in the Colchagua Costa Valley, 19 km from the coast, on the southern bank of the Rapel River, close to the mouth, at 24°S, and 170 meters a.s.l. The soil is granitic with a presence of clay and silt, lending the wines elegance and smooth mineral notes. The soils are low in organic material, with good drainage, and allow the roots to penetrate deeply in to the soil. The climate is semi-arid coastal, with a strong influence from the Pacific Ocean and the Rapel River. The cool mornings lend a slow ripening to the grapes, translating into a great concentration of aromas and flavors in the grapes. No presence of frost.

VINIFICATION

The grapes were harvested at night, and immediately destemmed. The whole grapes were then transported to the winery and pressed directly. The juice from the pressed grapes was separated and fermented in stainless steel tanks at low temperatures in order to maintain all of the aromas and flavors typical of the variety. It was kept on the fine lees for about 6 months.

WINEMAKERS COMMENTS

Pale yellow in color with straw green tints. Aromas of grapefruit, herbal notes, green chili, that complement the complex aromatics. On the palate there's tense freshness with subtle fruit flavors and good acidity, that give it persistence and a very good character.

FOOD PAIRING

Fish ceviche, oysters, seafood in general, grilled fish, green salads. Shrimp tartar, goat cheese. Appetizers.

TECHNICAL INFORMATION

Composition: 100% Sauvignon Blanc

Alcohol (%): 13,5°

pH: 3,2

Residual Sugar (g/l): 2,6

Total Acidity (g/l): 6,5

Aging: In stainless steel with periodic battonage.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN