

# X-Tasis Reserve

## SAUVIGNON BLANC - CARMENÈRE 2015

### Origin

Appellation: Maule Valley  
Vineyard: San Rafael  
Location: San Rafael  
Composition:  
90% Sauvignon Blanc  
10% Carmenere

### Analysis

Alcohol: 12.5 by Vol  
pH: 3.26  
Total Acidity: 6.7 g/l  
Residual Sugar: 2.1 g/l

### Aging

Sur-lie for 3 months in stainless steel tanks prior to bottling.

### Wnemaker's Notes

The grapes were hand picked in the morning to maintain their freshness and protect them from oxidation. The Carmenere was whole-cluster pressed without prior crushing to prevent color extraction and produce a cleaner must. The Sauvignon Blanc was crushed before being pressed in a strictly reductive environment to prevent any oxidation. 30% of the Sauvignon Blanc was cold macerated at 10°C before being pressed. Fermentation lasted approximately 25 days for both varieties and took place separately in stainless steel tanks with very clear musts and at low temperatures (10°–14°C) for greater aromatic expression and elegance in the final wine. The wines were aged sur-lie (on their fine lees) for 2 months to promote a richer texture and more volume on the palate. We added 10% of Carmenere into the final blend, which contributes herbal notes to the citrusy background of the Sauvignon Blanc. The wine was stabilized then earth-filtered prior to bottling.

### Harvest Report

The 2014–2015 season was hotter than any other in the past 10 years, and March in particular was one of the hottest on record for that month. It was also a very dry season, and the combination led to accelerated ripening. The strategy, especially for the Sauvignon Blanc, was to increase vigor to protect the fruit from direct sunlight and keep the microclimates around the bunches cool to delay ripening and conserve aromas and natural acidity. This helped counteract the effects of the hot, dry season and enabled us to harvest the white grapes on dates similar to those of 2014 while preventing over-ripening and obtaining fruit with abundant fresh fruit character.

### Tasting Notes

Very light green in color with excellent aromatic intensity that offers citrus notes, lemon blossom, and white fruits over an herbal backdrop contributed by the Carmenere. The refreshing acidity is very much present and well integrated. The palate is smooth with a rich texture and a very dry and vibrant finish.

### Food Pairing

Ceviches, shellfish, grilled white fish, fresh cheeses, and salads.

