

X-Tasis

SAUVIGNON BLANC 2016

Appellation:	Central Valley
Composition:	100% Sauvignon Blanc
Alcohol:	12,0°
Residual Sugar:	3,95 g/L
Total Acidity:	6.44 g/L tartaric
pH:	3,19

Winemaking

Most of the grapes were hand picked during the first two weeks of March, although a small percentage was machine harvested to ensure harvest at the optimal moment of ripeness. The bunches were destemmed and pressed, and the juice was decanted at low temperatures to obtain a clean, clear must. Fermentation took place in stainless steel tanks with selected yeasts at 13°–16°C, which enables the wine to develop all of the potential of the variety, with citrus and tropical fruit notes. The new wine was held on its fine lees to preserve its freshness and increase the creaminess and volume on the palate until bottling.

Vineyard

Our Sauvignon Blanc comes from vineyards in the Central Valley, where Chile's most traditional wine-producing regions are located. This valley is bordered by the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and pronounced differences between daytime and nighttime temperatures, which encourages tremendous aromatic intensity in the wine grapes.

Our Sauvignon Blanc comes from the Nilahue and Lolol vineyards, which were planted in 2003. The vines in both vineyards are planted 1.0 x 3.2 m apart, Lyre trellised, and drip irrigated to prevent any water stress prior to harvest. Foliage management is minimized to keep the bunches covered and prevent the loss of natural acidity. Undesired bunches are cut (green harvested) during veraison to adjust the fruit load to obtain 12 tons per hectare.

Climate: Sub-humid Mediterranean.

Tasting Notes

This Sauvignon Blanc is a brilliant light greenish-yellow in color. The nose features tropical and citrus fruit aromas with subtle herbaceous notes characteristic of the variety. The fresh and friendly palate has balanced acidity and a fruity finish.

Pairing

Pairs very well with light and tart dishes such as ceviche as well as with grilled salmon, cured hams (Serrano, Prosciutto, etc.), risotto primavera, and cheeses.

Harvest Report

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol, and higher acidity levels.

The white wines were generally very fruity with intense aromas and moderate alcohol levels and are very fresh on the palate.

