

X-Tasis Reserve

SAUVIGNON BLANC - CARMENÈRE 2016

Origin

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

Analysis

Alcohol: 12.0 by Vol
pH: 3.2
Total Acidity: 6.7 g/l
Residual Sugar: 3.4 g/l

Aging

Sur-lie for 3 months sur lie in stainless steel tanks.

Wnemaker's Notes

The grapes were hand picked in the morning to maintain their freshness and protect them from oxidation. The two varieties were vinified separately. The Carmenere was whole-cluster pressed without prior crushing, a crucial process in preventing color extraction and producing 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 in stainless steel tanks with very clear musts and at low temperatures which ranged between 10°–14°C and aimed at fostering a greater aromatic expression and finesse in the final wine. During aging, the wine components were kept sur-lie (on 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 with some herbal characters to the citrus background of the Sauvignon Blanc. The wine was stabilized and earth-filtered before being bottled.

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.

Tasting Notes

This refreshing wine reflects the essence of Oveja Negra by blending a red variety with a white. Silvery-green in color with aromas of tropical and citrus fruits from the Sauvignon Blanc intermingle with the herbal notes from the Carmenere. The fresh palate offers balanced acidity with fruity flavor and finish.

Food Pairing

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

