

HUELLAS

Reserve

Sauvignon Blanc
2014

Origin:

Denomination of Origin: Casablanca
Vineyard: Tapihue
Blocks: 39
Distance from the Pacific: 20 km in a direct line. 260 m.a.s.l.
Soil Type: Of granitic origin more than 200 years of age. Clay texture with good permeability and little organic matter.
Climate: Mediterranean, with a maritime influence (Humboldt Current) due to its proximity to the sea, whose cold waters generate morning fog, cloud covers, and cold breezes.
Exposure: Northwest
Vine Age: 9 years

Composition:

Varieties : 100% Sauvignon Blanc

Analysis:

Alcohol: 13,3°
Residual Sugar: 3.5 g/l
Total Acidity: 8,3 g/l (tartaric)
pH: 3.1

Aging & Cellaring:

6% of the wine was aged in French oak barrels for 5 months. The remaining 94% was held in stainless steel tanks to preserve its fruitiness and the variety's characteristic freshness and terroir.
Aging Potential: 2-4 years.

Winemaker's Comments

The grapes were hand picked during the cold mornings in the first week of April. 80% of the bunches were immediately destemmed, and the whole grapes were deposited into the press and held at 13°C for 72 hours. The remaining 20% was whole cluster pressed. The must obtained was fermented in stainless steel tanks, beginning at a high temperature and then lowered. A small portion of the wine (6%) was aged on its lees for 5 months with periodic lees stirring. The wine was lightly filtered prior to bottling in October 2014.

Tasting Notes

Clean and bright silvery green in color. The intensely perfumed nose presents aromas of tropical fruit such as passion fruit and kiwi along with citrusy notes of grapefruit and lime, all of which intermingle with dried fig and gunpowder. The palate is firm with fruity, citrusy flavors, tremendous nerve, and intense freshness.

Harvest Report

The 2012-2013 began with a cold spring and historically cold frosts (-5° to -7°C), especially in the coastal zones of the Casablanca Valley. As a consequence, yields dropped throughout the zone, and the grapes produced were concentrated and very expressive. The season's low temperatures allowed the Sauvignon Blanc to maintain its delicate aromas and high acidity for a fresh and creamy wine with great aromatic potential.

