



GRAN RESERVA

— PRESERVING NATURE —

SAUVIGNON BLANC

— 2022 —

D.O. LITUECHE, COLCHAGUA VALLEY

VARIETIES

Sauvignon Blanc 100%

ANALYSIS

Alcohol	12.7° vol%
pH	3.1
Total acidity(Tartaric acid)	6.74 g/L
Residual Sugar	2.54

BOTTLING DATE

June 2022.

WINEMAKER

Max Weinlaub.

VINEYARD

Ucúquer Vineyard, D.O. Litueche, Colchagua Valley.

VINEYARD DESCRIPTION

The Ucúquer Vineyard is located on the southern bank of the River Rapel on a ravine near to the river mouth at an altitude of 170 metres above sea level. Situated at just 15 kilometres from the Pacific Ocean, it receives a strong maritime influence. The Sauvignon Blanc vines are clones 1 (45%), 530 (35%) and 159 (20%) and are vsp-trained.

PLANTATION YEAR

2005-2010.

SOIL

The soils are granitic with a high red clay and quartz content, poor in organic material and have good drainage.

CLIMATE

Semi-arid coastal, moderated by the River Rapel and the Pacific Ocean.

HARVEST

March 2022.

VINIFICATION CELLAR

Lontué winery.

VINIFICATION

The grapes are mechanically harvested, gently crushed and pressed. The fermentation takes place in stainless steel tanks at a controlled temperature for 12 days. The wine is then matured in stainless steel tanks for 3 months.

AGING

3 months in stainless steel tanks and a small proportion of the wine is aged in French oak barrels for 2 months.

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 3 years.

TASTING NOTES

Shiny, pale yellow colour with green hues. This is a mineral wine with citrus fruit notes like limes and grapefruit and a tropical hint of passionfruit. In the mouth, it is fresh with a long finish.

FOOD PAIRING

Spicy Asian cuisine, sushi, ceviche and oysters.



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