

CONCHA Y TORO

— THE WINE —

SAUVIGNON BLANC

2024

D.O. COLCHAGUA VALLEY

UCÜQUER VINEYARD

VARIETIES

Sauvignon Blanc **100%**

ANALYSIS

Alcohol	12.9° VOL%
PH	2.94
Total Acidity	6.89 g/L
Residual Sugar	3,14

BOTTLING DATE

March 2024.

WINEMAKER

Max Weinlaub.

VINEYARD

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

VINEYARD DESCRIPTION

The Ucúquer Vineyard is located on the southern bank of the Rapel River 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 Rapel River and the Pacific Ocean.

HARVEST

March 2024.

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

6 months in stainless steel tanks.

AGING POTENTIAL

Drink now and up 2025.

TASTING NOTES

Bright straw-yellow. This wine is mineral, with citrus notes of lime and grapefruit. In the mouth, it is fresh, long, and intense.

FOOD PARING

Spicy Asian cuisine, sushi, ceviche and oysters.

