

TERRUNYO

Sauvignon Blanc | 2021

D.O. CASABLANCA, CASABLANCA VALLEY



VARIETIES	
SAUVIGNON BLANC	100%
BOTTLING DATE	
October 2021	
ANALYSIS	
ALCOHOL	11.9° VOL%
pH	3.06
TOTAL ACIDITY (TARTARIC ACID)	8.55 G/L

WINEMAK

Marcio Ramírez.

VINEYARD

Los Boldos Vineyard, Block 5, D.O. Casablanca, Casablanca Valley.

VINEYARD DESCRIPTION

Los Boldos vineyard is located at 280 meters above sea level, just 18 kilometers from the Pacific Ocean, in the coldest sector of the Casablanca Valley. The vines come from clone 1 Davis (100%), they are driven in double guyot. The vineyard is characterized by cloudy mornings and cold days in which the wind abounds. In the spring there are frosts. The ripening of the grapes is slow and late. Permeable soils with low content of organic matter.

PLANTATION YEAR

2000.

SOIL

The soils are of colluvial origin with red clays in the first 35 centimeters, then decayed rocks (alterita) and granite soil follow. Poor in organic matter, quite permeable and with good drainage. There is a sector with black clay that retains a little more moisture.

CLIMATE

Warm-temperate and strongly influenced by the Pacific Ocean, which is particularly cold due to the Humboldt Current. This phenomenon cools the lower layer of the atmosphere and gives rise to abundant fog and clouds, which reduces the number of clear, sunny days. The maritime influence of the coastal breezes acts as a regulator of the thermal conditions.

HARVEST

24th and 25th of March.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

Hand-picked. The grapes are destemmed, cooled and goes to the press at 9-10 ° C. Manual pressing in a pre-pneumatic press, at low pressures, with the minimum of twists to prevent the pH from rising. Very reductive process to avoid oxidation. Pectolytic enzymes are used for decantation with the juice of 10-11 ° C. Fermentation lasts between 14-18 days. Then it is worked with movement of the lees periodically to finish developing the complexity of the wine. Without wood. The whole process is in stainless steel tanks. It is clarified with bentonite and stabilized with cold for a month. It is filtered and packaged.

AGING

7 months in stainless steel tanks.

AGING POTENTIAL

Drink now and up to 2028.

TASTING NOTES

Bright greenish tones, slightly pale yellow. Delicate freshness and minerality. A nice combination of blackcurrant, lime, white flowers, asparagus, limestone, marine and saline notes. Saline, mineral, and crunchy acidity. Very fresh and juicy. It perfectly defines the year. A charming wine.

FOOD PAIRING

Fresh seafood such as oyster, and not highly condimented white meats.