

TERRUNYO

Sauvignon Blanc | 2019

D.O. CASABLANCA, CASABLANCA VALLEY



VARIETIES	
SAUVIGNON BLANC	100%
BOTTLING DATE	
September 2019	
ANALYSIS	
ALCOHOL	13,5° VOL%
pH	3.07
TOTAL ACIDITY (TARTARIC ACID)	6.57 G/L

VINEYARD

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

VINEYARD DESCRIPTION

The Los Boldos Vineyard is located 390 meters above sea level, just 15 kilometers from the Pacific Ocean in the coldest sector of the Casablanca Valley. The clones used are Davis 1 (96,7%), 107 Sancerre (2,7%), 242 Sancerre (0,5%) and clon 108 (0,1%). The vines are vertically positioned and double cordon trellised. The vineyard is known for its morning fog and an abundance of cold and windy days, all of which causes the grapes to ripen slowly and later in the season. The soils are permeable and contain little organic matter.

PLANTATION YEAR

2000.

SOIL

Red clay, poor in organic matter, quite permeable with good drainage. The vineyards are planted on hillsides with a southeastern exposure, which helps balance the vines. The soils are of colluvial origin with red clay for the first 35 cm followed by weathered rock (alterite) and granitic soil.

CLIMATE

Coastal, with maximum summer temperatures of 27°–28°C. Key factors are cool sea breezes, early morning fog, and the wind, all of which help produce more intense varietal aromas and flavors.

HARVEST

March 12-20, 2019.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The grapes are hand picked, destemmed, chilled to 9°–10°C, and deposited into a pneumatic press for manual pressing at low pressure with minimal turns to prevent the pH from rising. The process is very reductive to prevent oxidation. Pectolytic enzymes are used during decantation at 10°–11°C. Fermentation lasts 14–18 days, and then the new wine undergoes weekly lees stirring to help develop aromas and volume.

Unoaked. The entire process takes place in stainless steel tanks.

The wine was clarified with bentonite, cold stabilized, filtered, and bottled.

AGING

6 months in stainless steel tanks.

AGING POTENTIAL

Drink now through 2023.

TASTING NOTES

Bright greenish-yellow in color. Very expressive character and elegant with delicate freshness and minerality. Highly complex. Good combination of herbal, gooseberry, lime, and grapefruit notes. Medium- to full-bodied with sweet ripeness, and sea and salty notes, chalky nuances, citrus, lemon curd, and herbal notes. Deep and lingering finish. Well-balanced, with crisp, juicy acidity.

FOOD PAIRING

Oysters, shellfish, and lean white fish in light preparations with white wine or lemon. Fresh salads. Pasta with fresh tomato sauce. Fresh goat cheese with herbs. Thai and Vietnamese food in delicately prepared dishes based on coconut milk and fresh herbs such as mint and cilantro, exotic fruits, sweet and sour sauces, and mild curries.

CONCHA Y TORO

DESDE 1883