

# CORDILLERA

*de los Andes®*



## Sauvignon Blanc 2019

OSORNO VALLEY

VINTAGE: 2019

TYPE OF WINE: White wine

D.O.: Osorno Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: April 6

NUMBER OF BOTTLES PRODUCED: 6.000

### TASTING NOTES

Straw colored wine with yellow tints. On the nose it shows a subtle and complex amalgam of passion fruits, and hints of herbs, citrus fruits and guava making it very elegant. In the mouth it is fresh, sharp, with a very present acidity that gives way to a full aftertaste, which covers the entire mouth. It is an incomparable expression of Sauvignon Blanc from a new terroir such as Osorno.

### SERVING SUGGESTIONS

Ideal for seafood and bivalves, such as oysters, machas, urchins and white fish cooked in lemon.

### TECHNICAL DATA

Alcohol content: 11,5% ABV

pH: 3.0

Total acidity: 8,8 g/L (expressed in tartaric acid)

Residual sugar: 1.6 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 4 years

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Pressing: Destemmed

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Length of fermentation: 18 days

Fermentation temperature: 16°C

Aging: In stainless steel with its lees

### AWARDS AND SCORES

Vintage 2018: 94 pts- Descorchados, Chile  
92 pts – Mesa de Cata La Cav, Chile

Vintage 2017: 93 pts- Tim Atkin, Chile  
92 pts- Mesa de Cata La Cav, Chile



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### 2019 VINTAGE

The 2018-2019 season was quite benign except for the continuation of the mega drought that has plagued Chile for the past few years. Particularly in the southern zone, spring frosts were recorded that decreased production and delayed the phenological stages of the plants. As summer entered, we had temperatures well above normal towards the end of January and throughout February. In the southern zone, there was an excellent thermal amplitude, although the maximum temperatures were not as high as in the rest of the territory, but they were higher than the previous season. Due to the start of the rains we found ourselves at the crossroads of having to harvest something earlier, so the wine expresses itself with greater tension and freshness.

### HISTORY

Always looking for places that would allow us to make exceptional wines, we found a very special place in the Osorno Valley, just 40 meters above sea level, at the foot of the coastal mountain range, which quickly reaches 1,100 meters. high, functioning as a natural screen that protects us from the intense Valdivian rains. In this environment we find an incomparable expression of Sauvignon Blanc, refined and elegant.

### VINEYARDS

#### RIO BUENO VINEYARD

- **Location:** County of La Unión, on the east-facing side of the coastal mountains
- **Coordinates:** 40°17'78" S  
73°17'22" O
- **Elevation:** 51 meters above sea level
- **Distance from the coast:** 35 kilometers
- **Surface area:** 2 ha
- **Planting year:** 2010
- **Planting density:** 0.8 m x 1.8 m, equal to 6,930 plants per hectare
- **Training system:** Trellised rows facing north and northwest
- **Production:** 1.0 to 1.5 kilos per plant
- **Soil:** The soils are over three meters deep, with a high percentage of clay. At greater depths we found slate. The soil pH is close to 6. The Sauvignon Blanc grows in terraced vineyards.
- **Climate Conditions:** Annual rainfall averages 1800 mm. During the ripening period, the area receives around 300 to 400 mm of rain. The climate is cool due to the latitude, not because it is close to the sea; in other words, it is a cool climate with good amounts of daily sunshine. Highs do not exceed 28°C in summer, and lows reach 2°C in January–February.

