

Las Mulas®

Sauvignon Blanc 2020

CENTRAL VALLEY



VINTAGE: 2020

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: February 24 to March 26

TASTING NOTES

Pale yellow color. Aromas reminiscent of ripe tropical fruits, with slight herbaceous notes and hints of citrus fruits. Silky, elegant palate, round in the mouth, with a good acid structure.

SERVING SUGGESTION

Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 °C.

TECHNICAL DATA

Alcohol content: 13.0% ABV

pH: 3.1

Total acidity: 6.4 g/L (expressed in tartaric acid)

AR: 1.7 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed, 4 hours of maceration with low temperature

Type of fermentation: Alcoholic

Length of fermentation: 16 days

Fermentation temperature: 12°C-16°C

Bottling date: July 2020

Aging: None

Properly stored, the wine will hold its potential for the next: Ready to drink

2020 VINTAGE

The prolonged water shortage that affects much of the country, and that in Curicó reaches a 76% deficit compared to a normal year, plus the heavy frosts that occurred between September and November last year, also adding the high temperatures in months that did not expected, greatly affected the performance levels of certain vineyards, and, consequently, the advance of the estimated date for the present harvest. "It is related not only by the climatic conditions where there is drought, but also by the increase in temperatures in months such as November, considered the warmest in the last 110 years in the central zone, and also in January, which was hotter than normal. In addition, there were frosts that we had in September, then the October that was really powerful, and some in November in some sectors of the Maule, which significantly affected yields. Given the current scenario, the professional indicates that the acidity in the grapes has not decreased significantly, which is positive for a hot year. "We are concerned about not having sugar accumulation too high, therefore, alcohol levels on fire or too high, so that the wines do not feel as heavy, but we are satisfied with the results to date. This vintage has been rather complicated, because the effects of the weather have marked it remarkably, and have made it very different from all the ones it has had to live, where you have to go a lot to the field and have a special feeling with each area. In the case of the current harvest and the conditions in which it has occurred, it forces us to be much more present and to have a fine harmony with the vineyard.



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