

- TECHNICAL INFORMATION -

Alcohol:.....13,0 % vol  
Total acidity(g/l):.....6,08  
Residual sugar(g/l):.....1,13  
pH:.....3,14  
Cases produced:.....13.000



# CORRALILLO

## Sauvignon Blanc

*D.O. San Antonio Valley · Chile*

2023

### Harvest

The 2023 harvest was of very good quality as well as quantity, thanks to increased winter rains and increased vigor in the plants. In terms of temperatures, spring was relatively cool, and summer was as well. Temperatures only began to rise in late February and early March, allowing the grapes to reach optimal ripening for the variety.

### Vineyard

For this wine we selected Sauvignon Blanc clones 242, Davis 1, and 107. Each one of these clones is planted in distinct block of our coastal vineyards in the San Antonio and Casablanca Valleys. With very decomposed soils of granite-quartz composition, this exceptional soil lends very complex components to the final blend. The organic and biodynamic agriculture means good conditions of light and air that stimulate the ideal ripening and development of the aromatic components typical of this variety, as well as the ability to help prevent diseases that may affect the bunches. Harvest took place during the month of March, with yields of 8–10 tons per hectare, and excellent concentration, condition, and varietal typicity.

### Winemaking

Blocks were individually hand-harvested, in order to maximize the ripening potential of each lot. Cold macerations of destemmed grapes took place for 6–8 hours, plus the pressing of whole bunches, in order to develop a wine with great aromatic intensity and good volume and freshness. Fermentation took place at low temperatures in stainless steel tanks of various sizes for 30 days. Next the fine lees were pumped-over for 3 months to enhance aromatic complexity and texture on the palate.

### Tasting notes

Of a bright yellow color with glints of green, the wine presents herbal and mineral notes, as well as citrus aromas like grapefruit and lime. With a fresh, juicy acidity, the wine is dry with a balanced, elegant palate and a hint of saline on the finish.

### Food pairing

Excellent served as an aperitif, or to accompany fresh shellfish, like oysters with a drop of green chili sauce, or lean fish prepared as sashimi or in ceviche. Also goes well with fresh, creamy cheeses or goat cheese. **Serve at 10 - 12 C°.**

