

CORRALILLO
SAUVIGNON BLANC

VINTAGE: 2022

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 6.52 g/l
Residual Sugar: 1.06 g/l
pH: 3.25
Produced cases: 10,000



ORGANIC CERTIFICATION

USA: Made with Organic grapes
EUROPE/CHILE: Organic wine

HARVEST

The 2022 season saw low yields in the vineyards due to small berry size on the same amount of bunches. In terms of temperature, they were unstable throughout spring, but then remained consistent during summer, allowing the grapes to ripen slowly and under control. This vintage of Sauvignon Blanc is without a doubt one of the most concentrated we've produced in recent memory.

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 6-8 tons per hectare, and excellent concentration, condition, and varietal typicity.

VINIFICATION

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.

