CORDILLERA de los Andes®



Sauvignon Blanc 2022 OSORNO VALLEY

TYPE OF WINE: White **D.O.:** Osorno Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: April 14 **BOTTLES PRODUCED: 8.000**

TASTING NOTE

Straw-colored hue with shades of yellow. The nose displays a subtle and complex blend of passion fruits, together with touches of herb, citrus fruits, and guava, making it very elegant. Fresh and sharp on the palate, with a very present acidity that leads to a full aftertaste that fills the entire mouth. This is an incomparable expression of Sauvignon Blanc from the new terroir of Osorno.

SERVING SUGGESTIONS

Ideal alongside seafood and shellfish such as oysters, scallops, clams, sea urchins, and white fish cooked in lemon.

TECHNICAL DETAILS

Alcohol content: 12,5% ABV

pH: 3.1

Total acidity: 7,1 g/L (tartaric acid)

Residual sugar: 1,1 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next:

4 years.

FORMATS AVAILABLE: 75 cl

WINEMAKING

Pressing: Destemmed

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Length of fermentation: 18 days Fermentation temperature: 12°C

Aging: 72% of the wine ages on its lees in stainless steel and 28% ages

in oak barrels (14% new and 14% second-use barrels).

Bottling date: April 2023

AWARDS AND SCORES

Vintage 2021: 95 pts - Descorchados, Chile

94 pts - Descorchados, Chile

93 pts – Tim Atkin, UK

93 pts – Joaquin Hidalgo, Argentina

91+ pts - Robert Parker, USA

Vintage 2020: 92 pts – James Suckling, USA

92 pts- Tim Atkin, UK

92 pts- Vinous Media, Argentina



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2022 VINTAGE

The Osorno Valley is an extreme place for viticulture in the south of Chile and the climatic conditions can be very different from the rest of the valleys to the north.

In terms of temperatures, it was a similar vintage to the previous 2021 season, considered slightly warm for this area with only 14 days with maximum temperatures above 28°C during the ripening season. It was a vintage with very few frosts and the most important one occurred at the end of March 2022 without causing major problems due to its low intensity and short duration. It is considered a year of low rainfall for this area, reaching only 809 mm per year, less than the two previous vintages and where there was a greater amount in the months of January and April compared to previous years. The accumulation of degree days was 841, very similar to the previous vintage.

STORYTELLING

In our ongoing search 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 climbs up to 1100 meters, acting as a natural screen that protects us from the intense Valdivian rains. In this setting, we find an exceptional expression of Sauvignon Blanc, refined and elegant.

VINEYARDS

RIO BUENO VINEYARD

Location: Municipality of La Unión, on the east-facing side of the

coastal mountains.

Coordinates: 40°17′78″ S

73°17′22″ W

Elevation: 51 meters above sea level Distance from the coast: 35 kilometers

Area: 2 ha Year of planting: 2010

and minerality to the wines.

Planting density: 0.8 m x 1.8 m (6,930 plants per hectare) Training system: Trellised rows facing north and northwest

Yield: 1.0 to 1.5 kilos per plant

Soil: The vineyard is planted on a hill with a 30 to 40% slope, between undulating terraces that face northwest, north and northwest, helping to obtain different exposures and greater complexity in the wines. Added to this, the soils are of volcanic origin, with very old ash deposits with great drainage and high clay content, giving excellent concentration

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.