Las Mulas.



Sauvignon Blanc 2023 CENTRAL VALLEY

TYPE OF WINE: White D.O.: Central Valley VARIETIES: 100% Sauvignon Blanc HARVEST DATE: February 22 to March 17

TASTING NOTE

Pale yellow color, subtle and delicate. Aromas reminiscent of ripe tropical fruits, with slight herbaceous notes and hints of citrus fruits. Silky, elegant palate, round on the palate, with good acid structure, pleasant, fresh wine, a wine to enjoy

SERVING SUGGESTION

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

TECHNICAL DETAILS

Alcohol content: 13.0% ABV pH: 2,9 Total acidity: 5,9 g/L (expressed in tartaric acid) AR: 1,1 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Pressing: Destemmed Type of fermentation: Alcoholic Length of fermentation: 16 days Fermentation temperature: 12°C-16°C Bottling date: August 2023 Aging: None Properly stored, the wine will hold its potential for the next: Ready to drink

2023 VINTAGE

At Miguel Torres Chile, we have become specialists in searching for territories or terroir for the different grape varieties. That is why we make wines from vineyards from the Limarí Valley in northern Chile to the municipality of Río Bueno in the Osorno Valley. Our harvest period started on February 6 and ended on April 26, lasting 80 days. We can say that, in terms of the climate conditions, this was a vintage with higher than normal temperatures in a large part of the country and with more rainfall that in the 2022 season, even though it is still considered a dry year. The results of the wines this year were better than expected, given the extreme climate conditions. Overall, it was a year of moderate to high alcohol but without too many extremes, with acidity generally lower than in other seasons. With the excess heat, the Cabernet Sauvignon variety produced much lower alcohol levels than expected, although it is a year without extremes aromatically speaking, and without many herbal aromas, but a year of excellent quality.



