# Ándica



## Sauvignon Blanc 2022

CURICO VALLEY

**GRAPE VARIETIES:** Sauvignon Blanc **DATE GRAPES PICKED:** March 11 to April 5

**ORIGIN:** Curico Valley

#### **TASTING NOTES**

Delicate Sauvignon color, pale yellow notes, delicate and subtle, with greenish notes. Tropical fruits appear on the nose, citrus such as grapefruit, and at the end very subtle herbaceous notes, the mouth is sweet, delicate and persistent, with a fresh and interesting acidity, which leaves a very balanced finish, perfect to enjoy at any time.

#### **SERVING SUGGESTIONS**

Excellent as an aperitif, it also combines very well with all kinds of fish, and excellent for a white fish ceviche. Serve at 10 °C.

#### **TECHNICAL DATA**

Alcohol level: 13,5% Ph: 3,0

Acidity level: 6,4 grs. /L (as tartaric) RS: 1,2 gr. /L.

FORMATS AVAILABLE: 75 cl

#### VINIFICATION

Pressing: Destemming, maceration 2 hours at low temperature

Type of fermentation: Alcoholic Length of fermentation: 16 days Fermentation temperature: 12°C - 16°C

Aging: Without any wood Bottling date: June 2022

### **HISTORY**

Miguel Torres Ándica is made under the vision of honoring the natural expression and biodiversity of the country that welcomed us 40 years ago. This certified 100% organic wine is made with the utmost respect for the Chilean ecosystems where we grow our grapes, from the north to Patagonia, with a sustainable approach to agriculture and aware of climate change.

#### VINTAGE 2022

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines. In short, a great and successful vintage.



