



SAUVIGNON BLANC · 2020



CARMEN

SINCE 1850

Gran Reserva

VINTAGE: 2020

VARIETAL COMPOSITION: 100% SAUVIGNON BLANC
GROWING AREA: CASABLANCA VALLEY

TECHNICAL DETAILS

Alcohol content: 12.5 % vol.

Total acidity: 7.66 g/L (Expressed in Tartaric Acid)

pH: 3.17

Residual Sugar: 1.1 g/L

VINEYARD.

It is an atypical condition in the coastal mountain range, as it is a water basin formed between mountains. In this basin we find alluvial deposits of sand and red clays from granitic origin, which come from rocks with a high level of weathering.

The climate is conditioned by the influence of the Pacific Ocean, bringing cold masses of air through the vineyard. The heat summation reaches 1300 degree days. The annual rainfall reaches 370 mm.

WINEMAKING DETAILS.

Handpicked. 80% of the grapes were destemmed, macerated for 6 hours in the press and the must was macerated over its lees for 10 days at 4°C. The fermentation took place in stainless steel tanks at 12-15°C. After fermentation, the wine stayed over its lees for 3 months.

The other 20% of the grapes were whole cluster pressed, fermented in French oak barrels and the aged over its lees in the same barrels.

TASTING NOTES.

Pale green yellow colour, this wine has elegance and freshness. The nose is austere but complex, gooseberry, passionfruit and lime notes open to layers of riper character. Our Gran Reserva Sauvignon Blanc has great acidity and a complex mouthfeel with finesse and long persistency.

AGEING POTENTIAL

5 - 6 years.