

VERAMONTE



SAUVIGNON BLANC | 2022

ORGANIC WINE

CASABLANCA VALLEY

VIBRANT • CRISP • FRESH

Vibrant and aromatic, with citrus aromas blended with hints of white peach, sweet herbs, and subtle mineral notes. Smooth and fresh, this Sauvignon Blanc is complex, has a great mouthfeel on the palate, balanced acidity, and a long finish.

COMPOSITION

100% Sauvignon Blanc

WINEMAKER'S NOTES

Grapes are harvested at night in order to maintain fresh and bright acidity. The fruit goes straight to the press, where the juice sits for 24 hours. Then it is raked and separated from its gross lees and fermented clean at a low temperature in stainless steel tanks, ensuring multilayers of aromas and flavors.

2022 VINTAGE

This vintage in Casablanca presented good conditions starting in spring, setting us up for excellent flowering and fruit set. Harvest began the last week of February, which was slightly delayed from what we had planned. However, things sped up and we had a very good ripening curve, especially at the end of the season. This year, the first varieties to be harvested were Chardonnay and Pinot Noir, having received very good temperatures from October onwards. The Sauvignon Blanc had us waiting a bit longer, in order to reach its maximum aromatic potential and concentration of flavors.

This season has delivered a wine with great natural acidity, providing balance and freshness. At the same time, the optimal ripening that brought the characteristic elegance and complexity on the palate.

ORGANICALLY FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION OF
OUR LIVING SOILS.



10°C - 50°F



OYSTERS, WHITE FISH,
SALADS



ALCOHOL
13.5%



PH
3.02



RESIDUAL SUGAR
0.78 G/L



ACIDITY
7,73 G/L

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