



SAUVIGNON BLANC 2022

CASABLANCA VALLEY

"THE ROAD TRAVELED ALLOWS YOU TO SEE BEYOND THE VINES, THE LAND, AND THE WIND. YOU MOVE ONWARD AND UPWARD, AWAKENING YOUR SENSES WITH EVERY TASTE AND AROMA YOU DISCOVER. THE POSSIBILITIES SEEM ENDLESS AS NIMBUS REVEALS THE DEPTH BEHIND EVERY STEP. THE BEST IS YET TO COME: LET OUR JOURNEY BE YOURS".

VINEYARDS

Our Nimbus estate is a vineyard located at the west end of the Casablanca valley –one of Chile's most celebrated cool-climate wine region–, located 80 km from Santiago and 20 km east of the Pacific Ocean. The soil is granite of variable depth over fractured bedrock, which allows roots to grow deep. The valley offers cool temperatures during the growing season and ever-present morning fogs that allow grapes to ripen slowly, which adds complexity and concentration to the resulting wines.

VINIFICATION

- Hand harvesting on the hill lots during the mornings, when temperatures are lower. On flat ground, the grapes are harvested mechanically during the night.
- Maceration on fine and sweet lees for 3 days at 3° C.
- Alcoholic fermentation in stainless steel tanks, using selected, native yeasts and keeping each lot separate until final blending.
- Between 10% and 15% of the juice is fermented in 2,500-liter French foudres to add complexity and layers to the wine. The final blend has 7% Chenin Blanc.

TASTING NOTES

Light yellow color with greenish hues. Nose of tropical fruits like lychee and passion fruit. Fresh palate accented by pungent acidity, mineral notes, and exquisite creamy texture. Long, persistent finish.

PAIRING SUGGESTIONS

Oysters and lobster, salad, octopus carpaccio.

TECHNICAL INFORMATION

Vintage: 2022.

Appellation: Casablanca valley.

Grape Varieties: 100% Sauvignon Blanc.

Alcohol Content: 13,5% vol.

pH: 3,35.

Residual Sugar: 2,25 g/l.

Recommended Serving Temperature: 7° to 9° C.

Winemaker: Felipe Yañez





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