

VIÑEDOS ORGÁNICOS
VERAMONTE
VERAMONTE • RITUAL

REGENERATIVE
Living Soils
ORGANIC

ESTATE GROWN

SAUVIGNON BLANC

MADE WITH ORGANIC GRAPES

2024 | 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.



Cool climate organic vineyards near to the pacific ocean.



White fish and seafood.

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 racked and separated from its gross lees and fermented clean at a low temperature in stainless steel tanks, ensuring multilayers of aromas and flavors. Before bottling, some of the wine is aged in neutral oak barrels to enhance mouthfeel.

VINTAGE 2024

The season in Casablanca was truly extraordinary, largely due to the significant impact of the El Niño current. This weather phenomenon, known for bringing warmer waters than usual, approached the central Chilean coast, creating conditions of higher atmospheric humidity and more significant precipitation during winter and spring. These unique conditions of good soil moisture resulted in taller, greener, and more vigorous canopies, providing optimal conditions for cool-climate wines, with clusters shielded from direct sunlight. The onset of budding tended to occur slightly earlier than the previous season, leading to a somewhat heterogeneous maturation curve that delayed the start of the harvest by just over two weeks. In our case, we harvested the plots according to their degrees of ripeness. This dedicated work leads us to achieve distinctive expression and character in the grapes.

Our regenerative organic and biodynamic vineyards have once again proven their resilience. This meticulous agricultural management ensures a balanced vineyard highly resistant to pests, fungi, and diseases.

As a result of these conditions, the Sauvignon Blanc vintage 2024 has an expressive nose and a great palate, with fresh acidity and a persistent finish. A balanced wine with great character that reflects its origin and history as the most emblematic Veramonte's variety.



10°C
50°F



Alcohol
13%



pH
2,94



Acidity
7,16 G/L



Residual Sugar
1,53 G/L



Organically farmed vineyards
deliver maximum expression
of our *Living Soils*.

www.vinedosveramonte.com

