

VIÑEDOS ORGÁNICOS
VERAMONTE

ESTATE GROWN
SAUVIGNON BLANC

MADE WITH ORGANIC GRAPES

2026 | CASABLANCA VALLEY

VIBRANT • CRISP • FRESH

Vibrant and aromatic, with citrus aromas intertwined with notes of white peach, tomato leaf, green bell pepper, sweet herbs, and subtle mineral nuances. Smooth and fresh, this Sauvignon Blanc is complex and expressive, offering excellent mouthfeel on the palate, balanced acidity, and a long, refreshing 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 2026

This year in Casablanca, the ripening curve was significant due to temperatures being closer to average during the spring. However, during the summer, temperatures were higher than in past years. This prepared us to begin the harvest at the end of February. The harvest process was different this year as we started with Chardonnay, followed by Sauvignon Blanc a week later, and then Pinot Noir. This is quite unusual for this valley, where the typical order is Sauvignon Blanc, Chardonnay, and Pinot Noir, with Merlot and Syrah being harvested last. This year, the Sauvignon Blanc is very fresh and aromatic, with distinctive herbal notes of tomato leaf and green bell pepper that enhance its crisp and vibrant character. It has good volume on the palate, balanced acidity, and a long, refreshing finish.



10°C



Alcohol
14%



PH
3,23



Acidity
5,38 G/L



Residual Sugar
2,26 G/L



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

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