



Gran Verano Sauvignon Blanc

Variety: Sauvignon Blanc
Appellation: Valle Central
Winemaker: Carolina França
Bottled: At the Estate

Vineyards

Our entire vineyards are carefully tended with affection and with respect for the natural surroundings. The grapes in our Gran Verano Sauvignon Blanc wine come from our own three vineyards in the Central Valley in Chile. The vineyards were planted in flat and low ridges in places with extraordinary natural conditions perfect for the growth of grapevines.

Climate

Central Valley is influenced by a Mediterranean-style climate with a cold and rainy winter and a dry and warm summer. Marked temperature differences between day and night make near perfect conditions for the growth of our wine grapes.

Vinification

The grapes are harvested by hand early in the morning in February when they have reached optimal maturity. The grapes are whole-cluster pressed. The must is decanted at low temperatures ranging between 5° to 8° C (41° to 46° F) and then fermented in our winery in stainless steel tanks with selected yeasts at temperatures ranging from 14° to 16°C (56° to 61° F) during a twenty-day period allowing the extraction of its varietal aroma. The wine is then placed in stainless guard tanks for three months before being bottled and launched on the market.

Notes from the Winemaker

Our Gran Verano Sauvignon Blanc has a bright yellow tint with glints of green. Its prominent aromas of lime blend harmoniously with herbs and floral notes. In the mouth it is soft, citric and refreshing to the palate.



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