

contempo

Sauvignon Blanc 2017

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINEYARD AREA

The Cachapoal valley is located in the warm, central part of Chile. Cachapoal, which lies in the northern part of the Rapel Valley, is one of Chile's historic wine growing regions and within it, the vineyards enjoy a unique position on the banks of the Cachapoal river. The climate is ideal for growing good quality wine grapes. The Cachapoal Valley is protected by the Chilean coastal range, which reduces the influence of cool and humid winds coming from the Pacific Ocean. Due to their particular location, vineyard areas benefit from this mountain range "shield". On the other hand, by being located in a plain near the Cachapoal river, they benefit from more exposure to the Pacific Ocean influence, which provides a very good climate for white grapes. Cachapoal is reputed to have one of the longest and most even ripening seasons which allows for just the right amount of ripeness while retaining good acid levels for fruit freshness. This provides excellent varietal character with rounded tannins, great flavor and excellent acidity balance.

VINIFICATION

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit aromas and flavors. The must is macerated at 8-10°C to enhance varietal aromas. The temperature of the alcoholic fermentations is carefully controlled to 14°C to achieve clean, fresh and fruity flavors in the order to intensify the aromas associated with the variety.

TASTING NOTES

The nose is a very fruity, fresh nose with pleasant citron, green apples, gooseberry and grapefruit flavors. It is a refreshing dry white with tangy flavors of green and yellow fruit. Enjoy it with vegetables such as grilled asparagus, artichokes, olives and peppers, as well as delicate seafood as crab, prawns and oysters. It also can be paired with pasta primavera, goat cheese and summer salads. It will enhance mildly spicy Indian cuisine. It is delicious to drink now as a young wine, but can be cellared for 2 years. Best served cool.

ACCOLADES:

- ◆ **91 POINTS** - Just Wine Points
(*latest rating)



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| REGION: | Chile |
| ORIGIN: | Cachapoal Valley, Peumo Area |
| VARIETAL: | 100% Sauvignon Blanc |
| VINTAGE: | 2017 |
| ACIDITY: | 6.8 g/L |
| PH: | 3.4 |
| ALCOHOL: | 12.6% |

This wine is estate bottled

Wine Regions of Chile

