

**CORRALILLO**  
**SAUVIGNON BLANC**

**VINTAGE:** 2019

**D.O.:** Valle de Casablanca

**TECHNICAL INFORMATION**

Alcohol: 13.5%  
Total Acidity: 5.68 g/l  
Residual Sugar: 1.63 g/l  
pH: 3.16  
Produced cases: 10.500



**ORGANIC CERTIFICATION**

**USA:** -

**EUROPE/CHILE:** Organic wine

**HARVEST**

The 2019 season was a cool year with the exception of March, which was a warm month. The Corralillo Sauvignon Blanc harvest took place in mid-March, just like in 2018, yielding grapes with a good balance of flavors. It was a very good year, producing flavorful and balanced wines with good volume and freshness.

**VINEYARD**

For this wine we selected Sauvignon Blanc clones 242, Davis 1, and 107. Each one of these clones is planted in distinct block of our coastal vineyards in the San Antonio and Casablanca Valleys. With very decomposed soils of granitic-quartz composition, this exceptional soil lends very complex components to the final blend. The organic and biodynamic agriculture means good conditions of light and air that stimulate the ideal ripening and development of the aromatic components typical of this variety, as well as the ability to help prevent diseases that may affect the bunches. Harvest took place between 15–27 March with yields of 7–9 tons per hectare, with excellent conditions and typicity for this variety.

**VINIFICATION**

Blocks were individually hand-harvested, in order to maximize the ripening potential of each lot. Whole bunches were pressed and only destemmed grapes underwent a cold maceration for 6–8 hours, in order to develop a wine with great aromatic intensity and good volume and freshness. Fermentation took place at low temperatures in stainless steel tanks of various sizes for 30 days. Next the fine lees were pumped-over for 3 months to enhance aromatic complexity and texture.

**TASTING NOTES**

Brilliant yellow color with green hues, the nose presents herbal and mineral notes, as well as citrus notes like grapefruit, and tropical fruit like papaya and mango. The acidity is fresh and juicy, the palate is balanced and elegant, and the finish has a saline note.

**FOOD PAIRING**

Excellent as an aperitif or to accompany green salads, shellfish or fish either in ceviche or seared. Ceviche is a classic pairing for this Sauvignon Blanc as the high acidity of the wine counteracts the minerality of the food. Serve at 10–12°C.

