

# TERRUNYO

*Sauvignon Blanc* | 2023

D.O. CASABLANCA, CASABLANCA VALLEY



VARIETIES	
SAUVIGNON BLANC	100%
BOTTLING DATE	
September 2023	
ANALYSIS	
ALCOHOL	11.8° vol%
pH	3.16
TOTAL ACIDITY	6.0 g/L
RESIDUAL SUGAR	1.06 g/L

#### WINEMAKER

Marcio Ramírez.

#### VINEYARD

Los Boldos Vineyard, Block 5, D.O. Casablanca, Casablanca Valley.

#### VINEYARD DESCRIPTION

The Los Boldos vineyard is located 280 meters above sea level, only 18 kilometers from the Pacific Ocean, in the coolest sector of the Casablanca Valley. The vines come from clone 1 Davis (100%) and are trained in double Guyot. The vineyard is characterized by cloudy mornings and cold, windy days. In the spring, there are frosts. Grapes ripen slowly and late—permeable soils with low organic matter content.

#### PLANTATION YEAR

2000-2001.

#### SOIL

The soils are of colluvial origin, with red clays in the first 35 centimeters. This is followed by decomposed rocks (alterite) and granitic soil. Poor in organic matter, fairly porous, and well drained. There is a sector with black clay that retains a little more moisture.

#### CLIMATE

Coastal Mediterranean with notable maritime influence. This area is known for having a large thermal amplitude between day and night. The coastal influence promotes misty mornings and breezes from the Pacific Ocean. The 2023 season presented warm temperatures at the end of November that assisted in the flowering, which typically occurs later in the season.

January and February had higher temperatures than average, accompanied by lower relative humidity, resulting in increased luminosity. In March, temperatures dropped, and we started seeing the morning fog, leading to a slower ripening and lower alcohol in the wines.

#### HARVEST

March 22 to April 1

#### VINIFICATION CELLAR

Puente Alto Winery.

#### VINIFICATION

Hand harvested. The grapes are destemmed, cooled, and pressed at low temperatures (9-10 °C). Manual pressing in a pre-pneumatic press, at low pressures, with the minimum number of turns to avoid raising the pH. Highly reductive process to avoid oxidation. Pectolytic enzymes are used for decanting with the juice at 10-11 °C. Fermentation lasts 14 days at a temperature between 13-16 °C. Then the lees are periodically stirred to finish developing the complexity of the wine without wood. The whole process is in steel tanks.

#### AGING

5 months in stainless steel tanks.

#### AGING POTENTIAL

Drink now or in the next 5 years.

#### TASTING NOTES

Bright greenish, slightly pale yellow. Delicate sweet, mineral and citrus tones. A pleasant combination of aromas between lime, white flowers, passion fruit, limestone, marine, and saline notes. In the palate a breadth of flavors can be perceived, passing between mineral, floral and fruity tones with a balanced acidity.

#### FOOD PAIRING

Wine goes well with fresh seafood such as oysters, white meats that are not too spicy, falafel buddha bowls, and Waldorf salad.

CONCHA Y TORO

DESDE 1883