

SUMP SAUVIGNON BLANC 2020



Vineyard

- Variety** Sauvignon Blanc 100%
- D.O** Huasco Valley, Atacama Region.
- Soil** It comes from two different sectors; The first, located at a distance of 24 Km from the sea in the sector of Longomilla, located on the third terrace of the Huasco River with a calcareous alluvial matrix of clay, sand and calcium carbonate. The second, located at a distance of 19 Km from the sea in the sector of Nicolasa with lower temperature and more calcium carbonate. The same presence of alluvial stone in the whole profile.
- Harvest** The grapes were harvested between 19 and 26 February. The bunches of grapes were hand-harvested early in the morning and then transported by refrigerated truck to the winery, where they were carefully selected.
- Vintage** In the north of Chile, "vintage variation" is virtually non-existent. Year after year, the harvest dates are more or less the same and 2020 was no different, with the grapes being picked in early March. In the part of the Huasco Valley where the Longomilla and Nicolasa vineyards are situated, the dense fog known as "camanchaca" blankets the land each day. This fog comes in from the Pacific Ocean, just 15-20 km to the west. In this desert climate, the moisture from this daily fog provides the vine leaves with a small but important increase in humidity.

Wine

- Fermentation** The must first underwent a cold maceration for a period of between 6 and 8 hours. The must was protected from contact with the air throughout the process. The fermentation took place slowly at a constant low temperature of 12°C to 15°C so that the yeast activity could draw out the maximum varietal aromas and the expression of the northern Chile desert.
- Ageing** After fermentation, the wine was aged over its lees for eight months, and battonage was used to gently move it so as to maximize the contribution made by the wine coming into contact with the fine sediment.
- Technical Data** Alc/Vol: 13.0% GL
pH: 3.28
Acidity: 6.70 g/L (Tartaric acid)
Residual Sugar: 1.58 g/L
- Ageing Potential** This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Clear, pale green. A complex, elegant and powerful nose which reveals layers of aromas. The main characteristic is the minerality resulting from the calcareous soils, together with gentle notes of green chilli pepper and herbs. This refreshing and full-bodied wine has a structured palate and crisp acidity, which provide the mouth with tension and power. A clean and persistent finish, in which an intense salinity adds complexity to the intermingling notes of stone, citrus fruit and herbs.

Serving Suggestions

Best served at a temperature of between 7°C and 8°C, this wine pairs well with oysters, sea urchins and fresh shellfish in general. It is also excellent with ceviche, fish and white meat.

