

TARAPACA

GRAN RESERVA

THE GRAN RESERVA OF CHILE

TARAPACÁ GRAN RESERVA

85% SAUVIGNON BLANC

2018

D.O. LEYDA VALLEY



SERIES OF SOIL:
LOS VÁSQUEZ

The “Lo Vásquez” soil series, located in the Coastal mountain range, derives from granitic rock at different stages of weathering with quartz in some plots. The soils are of alluvial origin as a result of flooding by the Maipo River and they are covered with a significant amount of clay.

YIELD: 1.5 a 2.0 kg/plant.

WINEMAKING: The grapes were manually harvested during the morning and sent to the winery in 400-kg bins. After pressing, the must underwent cold settling for between 24 and 48 hours. Next, the alcoholic fermentation began and it lasted 25 days at a temperature of between 12°C and 14°C. Finally, the wine was aged over its suspended fine lees in stainless steel tanks. It did not spend any time in oak barrels or undergo malolactic fermentation, so as to retain the fruity character of the wine.

TASTING NOTES:

Appearance:
Pale yellow with greenish hues.

Nose:
This wine has great fruit expression, with notes of gooseberries, complemented by herbal and floral notes like orange blossom, as well as citrus fruit like lime.

Palate:
Good volume, well-balanced and vibrant with refreshing acidity. This wine has a long finish marked by mineral and citrus characteristics.

Pairing:
Ideal with salad, seafood like scallops and prawns and white fish like hake and sole with a herb sauce.

PAIRING:



Smoked salmon



White meats such as rabbit.



Cheeses such as gruyere, edam or brie

SERVING TEMPERATURE: 9 – 11 °C.

CHEMICAL ANALYSIS: Alcohol: 13.5% pH: 3.21 Total acidity g/L (C4H6O6): 6.39 Residual sugar (g/L): 2,82