

DATOS TÉCNICOS:

PH: 3,46

Acidity: 5,9 g/L ácido tartárico

Alcohol: 12,5% v/v

Residual Sugar: 2 g/L

CONTIENE SULPHITES



Les Espias Field Blend 2024 is a field blend of Sauvignon Blanc and Semillon that grows in the interior dry land of Maule, Cauquenes, Chile.

The vines have on average 34 years old and growing in trellis system, ungrafted vines on dry farm.

The vineyard is located 35 kilometers away from the coast in a straight line. Its soils are granitic with high presence of quartz and associated with derivatives of metamorphic rocks, where the fertility levels of these soils, measured as Nitrogen, Phosphorus, Potassium and Organic Matter indices are very low.

The grapes for this vintage were harvested on February 26th, when they had reached optimal phenolic ripeness.

The grapes were carefully selected and then pressed, the juice obtained was vinified in a mix of old barrels. Alcoholic fermentation is carried out with native yeasts from the vineyard, brief pump overs are carried out to homogenize the contents of the barrels and provide the yeasts with what they need. Temperatures are controlled so that they do not exceed 17-20°C. Once the alcoholic fermentation is finished, the resulting wine is left in contact with its lees, making monthly movements according to tasting. The aging of this wine reached 5 months in contact with lees, being bottled on October 4th, 2024.

The result is 1,800 bottles.

Suelo: granite soil with a high presence of quartz

Edad del viñedo: 34 years

Sistema de conducción: trellis system

Kilos por parra: 1,8



COLOR: Dorado



NARIZ:



SABOR: En boca es un vino ligero y fácil de tomar, de gran frescor y acidez.

Se recomienda servir a no más de 11°C. Este vino es ideal para acompañar tu mesa todos los días. Es perfecto para acompañar un aperitivo en base a mariscos, quesos suaves pastas, carnes, esto dado por su característica de ser fácil de beber.