LOMAS DE CENTINELA

Sauvignon blanc
Limited Edition
2024 Harvest

VARITIES

Sauvignon Blanc

ALCOHOL CONTENT

12,5° GL

TOTAL SUGAR

1,13 g/l

ACIDITY

6,03 g/l

SERVICE TEMPERATURE

Between 10 and 12 degrees

FOOD PAIRING

Seafood, cheeses, dried fruits, ceviches, white meats

CONTEIN SULPHITES

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GRAPES ORIGIN:

Centinela Field, Casablanca Valley,
Valparaíso Region.

CENTINELA FIELD

In the Casablanca Valley, we are 15 km from the sea, making us one of the closest vineyards. The climate is characterized by cold nights and foggy mornings, making it one of the coldest areas in the Casablanca Valley.

The soils are primarily granitic, with a loamy texture and young clays starting at a depth of 30 cm. The soils are hilly, with gentle slopes of less than 25 degrees, and have an average cation exchange capacity of 13 meq/100 hr, which prevents excessive vigour and provides potential for quality white wine production.

Sauvignon Blanc is harvested in late March in the Orrego area of Casablanca. The grapes are hand-picked in 15-kilo bins during the morning. As soon as the grapes arrive, they are pressed reductively in vertical presses to prevent oxidation.

Fermentation takes place in stainless steel tanks at temperatures between 14 and 16°C for two weeks. After that, the wine is racked off the lees and aged in old barrels for 3 months.
Selected yeasts are used, along with nutrients that promote a smooth, delicate fermentation, enhancing the thiolic characteristics of the variety.

TASTING NOTES:

Notes of green pepper, boxwood, grapefruit, and tangerine. Fresh, full-bodied