



SAUVIGNON BLANC 2022

VINEYARDS

The vineyards that produce the grapes for our Montes Outer Limits Sauvignon Blanc are located 7 km from the Pacific coast, near the seaside resort of Zapallar. They are the only vineyards in the Zapallar Denomination of Origin, which is the most coastal part of the Aconcagua Region. The soils in this area are high in clay content. The vines correspond to French clones 242 and 107, and American clone 1, and are double Guyot trained in vineyards of varied exposures and orientations. The semi-arid steppe climate here is drier compared to other coastal areas of Chile. Furthermore, because this is one of the narrowest parts of the country, the Coastal Mountain Range and the Andes have a significant influence.

HARVEST

15–26 March.

As in previous years, this season we again faced low water availability after an autumn and winter with very low levels of rainfall. Spring was frost free, allowing good flowering and well-formed bunches. As expected, summer was cool, with a large diurnal temperature range, creating conditions for the slow and very favourable accumulation of aromatic precursors that are so characteristic of this wine. The fruit was harvested when its flavours were at their peak, while maintaining the high acidity that allows the wine to retain its freshness after bottling.

VINIFICATION

The grapes were hand-picked into 12-kg trays very early in the morning, then transported to the winery in refrigerated containers to keep them at the lowest temperature possible. Bunches were carefully selected, destemmed, and subjected to a cold soak (below 10°C) for 12–24 hours, for optimal extraction of aromatic elements from the skins.

The juice was drained and statically decanted for 24 hours; the clean juice was then racked off its larger solids into the final fermentation tanks. The must was then inoculated with a combination of commercial *Torulaspora* and *Cerevisiae* yeasts, to initiate fermentation. This combination of yeasts maximizes the extraction of aromatic compounds from the skins and greatly enhances the overall body and complexity of the final wine.

Alcoholic fermentation took place for about 30 days at a cool 10°–12°C (50°–54°F), to enable tight control of the fermentation kinetics. Once fermentation was complete, sulphite was added to stop all yeast activity and protect the wine from oxidation. After deciding the components of the final blend, the new wine was kept on its lees for 6–8 months. The wine was prepared for bottling by stabilizing it against protein haze with low doses of bentonite, and then cold-stabilizing it statically to allow the excess tartrate to precipitate out as crystals. It was then filtered using sterile membrane filters to ensure a long and healthy life in bottle.

TASTING NOTES

Pale yellow colour; clear and bright. The intense aromas are dominated by aromas of fresh white fruit, including guava and pineapple, as well as passion fruit and lime. There are also notes of boxwood and asparagus that nicely complement the fruit notes. The palate is enjoyable and fresh, with great tension. There's nice body and a long finish, with fruit flavours that reflect the aromas on the nose.



TECHNICAL SHEET

Denomination of Origin: Zapallar, Chile.

Clone Selection: Clones 1, 242, and 107.

Filtering: Sterile membrane cartridge.

Vineyard Yields: 6 tons/ha.

Grape Variety: 100% Sauvignon Blanc.

Barrel Ageing: Unoaked.



SUGGESTIONS

Cellaring Recommendation: Store in a cool, dry place and away from sources of light. 15 °C.

Drink now or cellar for up to 5 years.

Recommended Serving Temperature: 11°–12 °C (48°–52 °F).

Decanting: Not required.

Food Pairings: Oysters (preferably Chilean black-bordered oysters), sea urchin al matico, shellfish in general (with or without iodine), salmon ceviche, carpaccio, and goat cheese bruschetta.



BASIC ANALYSIS

Alcohol	13.5%
pH	3.3 g/L
Total Acidity (H ₂ SO ₄)	3.77 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.26 g/L
Residual Sugar	1.55 g/L
Free SO ₂	28 mg/L