



VARIETALS

Sauvignon Blanc

FEATURES

Bottle, Screw cap

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Sombras del Sol

“Santa Rosa” Reserva Sauvignon Blanc

CHILE, VALLE DE MAULE, VALLE DE MAULE

 WHITE

WINERY OVERVIEW

The sun is a powerful symbol of light and life and the source of all energy, and the name Sombras del Sol means "The Shadow of the Sun." Hand-crafted in the heart of Valle de Maule in Chile from the Santa Rosa estate which date back to the 1950s. There is a combination of mainly Bordeaux varieties planted here. The estate is close to the Maule river and the soils are alluvial in origin with a clay texture with plenty of pebbles and round rocks. The warm Mediterranean climate allows for full and healthy ripening of a wide range of grape varieties, and the vineyard has drip irrigation installed for dry years.

VINEYARD

Vineyards planted mostly with NW exposition using VSP training techniques and drip irrigation.

TERROIR

Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.

VITICULTURE

Mechanized nighttime harvest. Harvest in two phases 6 days apart from each other, beginning the 2nd week of March.

VINIFICATION

Fermentation in stainless steel tanks at an average temperature of 12°C.

Residual Sugar: 1.82 g/l

Acidity: 3.37 g/l

pH: 3.33

AGING

100% in stainless steel tanks.

TASTING NOTES

On the nose, fresh with aromas of honeydew melon. On the palate, great acidity with notes of mangos, kiwi and pink grapefruit.

