



"CHEERS!"

LUCA HODGKINSON

WINEMAKER: CASABLANCA VALLEY, CHILE



Archer Roose

SAUVIGNON BLANC

ABOUT THE WINEMAKER

Luca Hodgkinson - Archer Roose's first winemaking partner, Luca is a renaissance man. He has made wine on three continents and speaks five languages. Born and raised in Barcelona, Luca studied Oenology and Viticulture in France and earned his Master's Degree from the Faculté d'Oenologie de Talence. Before making wine for Archer Roose, he was the Technical Manager for Francois Lurton, where he converted their vineyards to organic viticulture. Luca still makes the wine for his family's estate in Priorat, returning every year for harvest.

VITICULTURE & SOIL

Our vineyard is located in the middle of Casablanca Valley, with the Andes to the East and the Pacific Ocean to the West. The vineyard rows are likewise oriented East to West, allowing only one side of the canopy to be exposed to the sun. This is how we prevent the grapes from over-exposure, or grape sunburn, and from ripening prematurely. The soil is a granitic decomposition of the coastal mountain range, older and more decomposed than the bedrock of the Andes. Our particular plot has a higher content of clay than average, making it a colder base for the grapes, and resulting in slower ripening and budburst than the plots surrounding it. This plot is one of the last to be harvested each year.

WINEMAKING

Immediately following harvest, the grapes are pressed and settled via cold static decanting, over 24 hours. A selection of dry yeasts are added to start the process of fermentation, at a maintained temperature of 15 to 16°C. The fermentation lasts 3-4 weeks, after which the wine is aged on its lees with batonnage for one month. The exact length is determined by taste. Luca then leaves the wine to settle for 2 weeks and racks it again.



250 ML CAN



8 64621 00018 0



4 PACK - 250 ML CANS



8 64621 00012 8



AVERAGE AGE OF VINES
20 years old



SOIL
Granitic decomposition, river bank clay, sand



ALTITUDE
780 meters above sea level



GRAPES
100% Sauvignon Blanc



TASTING NOTES
Green bell pepper. Grapefruit, citrus, passion fruit, guava



SCIENCE
Alcohol: 12.5% Acidity: 7.4
PH: 3.28 Residual Sugar: 1.2

VINEPAIR VinePair's Top 10 Best Canned Wines of Summer 2019

2020 Highly Recommended/Best Buy (88 Points) "Big green notes of Sauvignon Blanc jump from the glass in this expression that will charm fans of the varietal."



"Love me some, Sauvy B!" - Frances



20L KEG