



ALBACLARA SAUVIGNON BLANC

Classification Leyda - Chile

GrapesSauvignon Blanc

Vintage 2018

Climate

The climate of the Leyda valley, precisely in the Las Brisas de Santo Domingo site where the Sauvignon Blanc vineyards of Albachiara are located, is, on the whole, cooler than average particularly during the period of bud break and flowering. The summer was characterized by little sunlight and below average temperatures, creating a delay in ripening of approximately two weeks. The overall climate, tendentially dry, assisted the grapes in maintain an excellent state of health, favoring as well the development of aroma and freshness in the crop.

Fermentation

The grape bunches, upon arrival in the cellars, were destemmed and given a soft pressing. The fermentation, twelve to fifteen days in length, was carried out in 1,200-1,500 liter (315-395 gallon) stainless steel fermenters and at low temperatures in order to maintain the freshness of the grapes. The wine then aged on its fine lees, which were delicately stirred every two weeks. Albachiara was bottled in the month of July, 2018.

Alcohol 12,5° Vol.

Origin

Sauvignon Blanc, a variety of much personality, achieves its full expression only in a few select areas of the world, among which are traditionally considered the Loire river valley in France, New Zealand, and Friuli. And, more recently, in Chile, particularly in the coastal area of Leyda. The name Albaclara was inspired by the marvelous dawns which rise over the vineyards. The wine is entirely Sauvignon Blanc and the crop is picked by hand in the vineyards of the zone of Leyda.



Tasting notes

Albaclara offers a luminous light-yellow color. The nose is intense, and shows a striking and pleasurable vibrance along with notes of citrus fruit and herbs and an excellent freshness created by influence of the coastal zone of cultivation. The palate is persistent with notes of mint and citrus fruit sustained by much savor and crispness.

