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CHILE CHICO ~ PATAGONIA

SAUVIGNON BLANC 2023

VINTAGE NOTES

WINERY INFORMATION: At 46.3° South, under the watchful gaze of Cerro Castillo and constantly swept by the Patagonian winds, lies the southernmost vineyard in the world. An extreme viticulture that only a challenging spirit dares to explore. There, the untamed inhabitants of Patagonia encountered the "Kosten," the wind that erodes mountains and ripples the waters of Lake General Carrera. More than a force of nature, it is a protagonist in its own right, becoming the greatest challenge for agriculture in the region. Inspired by its strength and majesty, these wines from Chile Chico carry with them the infinite essence of the Patagonian wind.

SOIL & CLIMATE: Alluvial soil, composed of volcanic sands. Soil fertility is restricted, which naturally controls the vigor of the plants, limiting yield with few clusters per vine. **Climate:** Cold steppe with average annual precipitation around 280 mm, concentrated between May and August. The maximum temperature reaches 68°F in January. It is a mountainous area with a unique microclimate, where the Patagonian wind is a dominant feature.

VINIFICATION: Due to the limited volume of grapes available, the winemaking process is artisanal. After the clusters were destemmed, they were pressed manually using feet. Clarification was done by gravity over nearly 48 hours. Fermentation took place in stainless steel barrels at a controlled temperature between 55°F and 61°F for 15 days.

AGING: After alcoholic fermentation, 25% of the blend was transferred with its fine lees to large glass demijohns of 25 and 50 liters for 15 months. The remainder stayed in stainless steel barrels for the same period.

COLOR: Light yellow

TASTING NOTES: Elegant, with great aromatic purity and vibrancy. On the palate, it displays crisp acidity that awakens the taste buds with delightful notes of elderflower and citrus, along with an impressive density that provides great persistence.

92pts
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VINTAGE 2023

WINEMAKER Felipe Tosso & Alejandro Galaz

REGION Chile Chico, Patagonia Chile

VARIETAL 100% Sauvignon Blanc

AGING POTENTIAL 15 months stainless steel barrels

ALCOHOL 13%

PH 3.09

RESIDUAL SUGAR 2.39 g/L

ACIDITY TA of 8.15 g/L

PACK SIZE 6/750

UPC 852238002543



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.