

# 1865

SELECTED VINEYARDS

*1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.*

## SAUVIGNON BLANC 2021

### ORIGIN

D.O Leyda valley.

### SELECTION

Clone 1, which gives the wine a herbal character, and Clone 242, which lends tropical notes.

### DISTANCE FROM THE SEA

4 Km.

### CLIMATE

The 2021 season was very cold and late in the Leyda Valley. Bud break started slowly, late compared to a normal year, but with a good soil water levels thanks to spring and winter rainfall. Rain fell at the end of January, but it did not have an impact on the Sauvignon Blanc. The 2021 vintage was characterized by slow ripening, giving for grapes with excellent acidity. The wine is juicy with great fruit purity; a faithful representative of Leyda's cool, coastal climate.

### SOIL

The soils are mainly granitic in origin with a fine texture and low fertility. The first layer is clay loam, and under this there is a layer of fragmented clay. Due to the soil composition, the fruit produced has greater concentration.

### WINEMAKING PROCESS

The process begins with hand harvesting of the grapes which, upon arrival at the winery, are destemmed and pressed at 8°C. Alcoholic fermentation is carried out using very clean must and selected yeasts at a controlled temperature of 10°C. The whole process takes place free of oxygen using dry ice, which prevents oxygenation and loss of must aromas.

### TASTING NOTES

**Appearance:** bright pale yellow with greenish hues.

**Nose:** complex and elegant with good aromatic intensity. Notes of citrus fruit peel such as grapefruit and lime stand out, along with tropical fruit notes of passion fruit and pronounced herbaceous notes.

**Palate:** fresh and full bodied as a result of work on the lees. A balanced wine with a juicy, vibrant acidity and a persistent finish which brings to mind the notes perceived on the nose.

Serving temperature: 15-18 °C.



### CHEMICAL ANALYSIS

**Alcohol:** 13%

**TA:** 7.24 g/Lt

**pH:** 3.22

**RS:** 2.9 g/Lt

