



BODEGA VOLCANES DE CHILE

Reserva Sauvignon Blanc

Region

Sitting within the San Antonio Valley, Leyda is located just 55 miles west of the Chilean capital Santiago. Proximity to the ocean breezes from the Pacific (about 8 miles to the west of the valley), combined with warm sunshine during the long growing season, first drew wineries to the area in the late '90s. Since then, this cool-climate region has become well-known for its bright, vibrant wines, producing excellent examples of Pinot Noir, Chardonnay and Sauvignon Blanc.

Producer

Bodegas Volcanes de Chile was founded in 2009 with a single mission: to create wine from grapes grown in Chile's distinctive volcanic soils. Head Winemaker Pilar Diaz describes their philosophy as *'To produce wines which reflect this unique and carefully studied origin and display the purity of the grape varieties without excessive use of oak. For us the volcanic character is an attribute which makes our wines more vibrant and richer with greater complexity in aromas and on the palate.'* Chile has over 2,900 volcanoes meaning that this bodega sources from vineyards across the country. Each grower produces grapes that uniquely reflect their own terroir, giving winemakers an enviable range of options to choose from.

Viticulture

Maximum coastal influence and morning fog (just 8 miles from the ocean) combine with sandy or chalky soils atop a bedrock of intrusive igneous rocks resulting from ancient volcanic activity. Here temperatures rarely rise above 25°C.

Vinification

The grapes were hand-harvested and carefully transported to the winery. The process begins with a rigorous selection of clusters, eliminating leaves and dehydrated grapes. After de-stemming and crushing; the juice and crushed berries are placed in a stainless steel tank, where they undergo a cold skin maceration for 8 hours at 4°-6°C, in a completely oxygen-free environment, to maximize the extraction of aromas. After the maceration is complete, the free run juice is racked to another tank and the skins are sent to the press. The free run must is then subject to natural cold settling, where clear juice is obtained, ready to ferment. The alcoholic fermentation takes place in stainless steel tanks, using selected yeasts. Strict temperature control ensured that it remained at 12°C-15°C throughout the process. After fermentation is finished, the wine is racked into another tank, and is aged over its fine lees using the battonage process until the blending take place.

Tasting Note

Notes of lime, grapefruit, lemon peel, white flowers and minerality on nose, with hints of white pepper and herbs revealing a fresh and vibrant palate with delicious refreshing acidity.

Food Matching

White meat, white fish and shellfish, salad, pasta with subtle sauces.

Technical Information

Country	Chile
Region	Leyda Valley
Blend	100% Sauvignon Blanc
Winemaker	Pilar Diaz
Body	Light
Oak	Unoaked
Residual Sugar	4.12 g/l
Closure	Screw Cap
Vegan	No
Vegetarian	No
Organic	No
Biodynamic	No
Allergens	Sulphites