

Las Mulas®

Sauvignon Blanc 2021

CENTRAL VALLEY

VINTAGE: 2021

TYPE OF WINE: White wine

D.O.: Central Valley

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: From February 19 to April 15

TASTING NOTES: Pale yellow color. Aromas reminiscent of ripe tropical fruits, with slight herbaceous notes and hints of citrus fruits. Silky, elegant palate, round in the mouth, with a good acid structure.

SERVING SUGGESTION: Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 °C (50°F).

TECHNICAL DATA: Alcohol content: 13.0% Vol. | pH: 3.3
Total acidity: 6.3 g/L (expressed in tartaric acid) | AR: 1.1 g/L

VINIFICATION: Pressing: Destemmed, 2 hours at low of maceration;
Type of fermentation: Alcoholic, Length of fermentation: 16 days; Fermentation temperature: 12°C-16°C; Aging:None, Bottling Date: May 2021; Properly stored, the wine will hold its potential for the next: Ready to drink.

2021 VINTAGE:

The 2020-2021 vintage began with a calm winter, temperatures somewhat higher than the previous vintage. In spring, frosts appear in the month of October that lowered the yields in some varieties of vineyards in the foothills of the Andes mountain range in the Curico and Maule valleys. Summer was cool with around 1.5 to 2 °C lower than normal and at the end of January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered cold, achieving a slow maturity with good acidities, moderate alcohols. A vintage where the most benefited grapes were those of the coastal dry land.

