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HUMO BLANCO

Edición limitada SAUVIGNON BLANC

2022

The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

TERROIR

Clay - silt of volcano-sedimentary origin.

GRAPE VARIETIES

100% sauvignon blanc

AGE OF THE VINES

18 years.

DENSITY

5 000 vines/ha.

FIRST VINTAGE

2001

WINEMAKING

Delicate entry of harvest with selection of clusters and protection of the must to maintain a reductive environment.

80% of the blend undergoes a 12 hour press maceration process, followed by a 3 to 4 day cold soak. Drop separation and press followed by fermentation with native yeasts at 15 to 17°C.

20% of the blend is worked through a short skin contact fermentation to extract more aromatic precursors and reveal the typicity of the grape variety. This maceration lasts until the middle of fermentation (D°=1040-1050), where the liquid phase is separated to continue fermentation in the conventional way.

At the end of the fermentations, frequent stirring is carried out, emulating a battonage to increase the volume and length in the mouth.

WINEMAKER'S NOTE

Pale yellow colour, clean and crystalline, with slight green reflections on the rim of the glass. Fresh herbal notes reminiscent of tomato leaf and boxwood which then give way to fruity notes where grapefruit merges with tropical fruits and a presence of white fruits. Unctuous and textured on the palate, of medium plus volume, with a pleasant acidity that adds freshness and length.

FOOD-PAIRING

Gastronomic wine, ideal for pairing with all types of fish, prepared grilled or baked as well as in a ceviche or tartar; seafood such as fresh oysters and clams. Creams and white sauces, with white meats.

AWARDS

2020

91pts James Suckling
91pts Descorchados
90pts Tim Atkin

2019

92pts James Suckling
91pts la CAV
90pts Tim Atkin

2018

92pts Descorchados
90pts James Suckling



APPELLATION

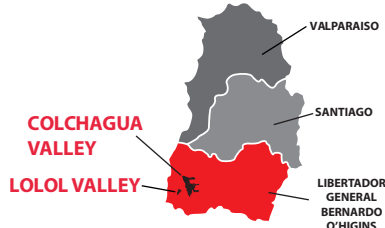
LATAM



CHILE



VALLE DE LOLOL



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