

CASA LA TENCA SAUVIGNON BLANC

VINTAGE	2023
REGION	Leyda Valley, Chile
GRAPES	100% Sauvignon Blanc
TECHNICAL	Alc. 13% / Residual sugar: 2.5g/l
UPC	641586354691

BACKGROUND

The Chilean wines of Casa La Tenca combine French winemaking methods with an exceptional quality of grapes which are carefully selected and vinified. This Sauvignon Blanc comes from the Leyda Valley, Located in the South of the San Antonio Valley. This region produces very fresh wines, due its proximity to the Pacific Ocean. The climate is quite temperate, with moderate rainfall in the winters and dry summers. It allows a slow maturation of the grapes. The sun exposure and the coastal climate, create wines with mineral aromas and high acidity, typical of cold climates. White wines blossom in this terroir.

WINEMAKING

The grapes are harvested early in the morning for freshness. The berries are taken to a maceration tank at less than 10°C for several hours to extract the aromatic components. The juice is collected and moved to a decanting tank, where it remains for 12 to 24 hours. The clean juice is inoculated with selected yeasts for better aromatic potential. The alcoholic fermentation is carried out between 11 and 12°C. Once the fermentation is finished, the wine is racked, filtered and bottled.

TASTING NOTE

Expressive and aromatic, with notes of lychee, lime, citrus and a subtle herbal character. The mouth is juicy, fresh and persistent, a wine full of vivacity and energy.

ABOUT CASA LA TENCA

Built in the 19th century by the Bulnes family in Colchagua, Casa la Tenca was named after the passion of the host. Mr Bulnes was an intellectual and pioneer of the modernization of Chile. He dedicated his last years to the preservation of the local fauna. He was particularly passionate about ornithology and enjoyed watching his favorite species, the mockingbird (Tenca) from the balcony of his library.

