

Las Mulas®

Sauvignon Blanc 2022 CENTRAL VALLEY



TYPE OF WINE: White wine
D.O.: Central Valley
VARIETIES: 100% Sauvignon Blanc
HARVEST DATE: February 22 to March 17

TASTING NOTES

Pale yellow color, subtle and delicate. Aromas reminiscent of ripe tropical fruits, with slight herbaceous notes and hints of citrus fruits. Silky, elegant palate, round on the palate, with good acid structure, pleasant, fresh wine, a wine to enjoy

SERVING SUGGESTION

Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 °C.

TECHNICAL DATA

Alcohol content: 13.0% ABV
pH: 3.0
Total acidity: 6,2 g/L (expressed in tartaric acid)
AR: 1,2 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION

Pressing: Destemmed, 2 hours of maceration with low temperature
Type of fermentation: Alcoholic
Length of fermentation: 16 days
Fermentation temperature: 12°C-16°C
Bottling date: May 2022
Aging: None
Properly stored, the wine will hold its potential for the next: Ready to drink

2022 VINTAGE

The 2021-22 harvest season began on February 20 in Miguel Torres Chile and has presented unique conditions, where water scarcity is undoubtedly the most important factor. Among the favorable aspects is first of all the excellent phytosanitary condition and quality of the grapes, the absence of frost in spring and the absence of precipitation during harvest and flowering, allowing a great harvest opportunity, being able to obtain fresh and aromatic white wines and good acidity in all types of wines.

In short, a great and successful vintage.



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