

0.0 Sauvignon Blanc

BY MIGUEL TORRES CHILE

2023

CENTRAL VALLEY

De-alcoholized Wine

TYPE OF WINE: White

VARIETIES: 100% Sauvignon Blanc

HARVEST DATE: March 23, 2023

TASTING NOTES

Characteristic varietal aroma of Sauvignon Blanc, notes of tropical fruits mixed with hints of green asparagus, tomato leaf and boxwood. Fruity palate with excellent density. Vibrant acidity that gives it length and persistence.

SERVING SUGGESTION

The ideal companion for shellfish and seafood, it pairs very well with grilled fish and oily fish, such as sardines, as well as some poultry.

Serve at 8–10°C (46°–50°F).

TECHNICAL DETAILS

Alcohol content: 0,0% ABV

pH: 2.85

Total acidity: 6.8 g/L (tartaric acid)

Residual sugar: 36 g/L

WINEMAKING

Length of maceration: Destemmed, without any maceration

Alcoholic fermentation: 16 days at 12°C–16°C (54°–61°F).

The wine then undergoes a dealcoholization process.

Allergy advice: Contains sulfites.

2022 VINTAGE

At Miguel Torres Chile, we have become specialists in searching for territories or terroir for the different grape varieties. That is why we make wines from vineyards from the Limarí Valley in northern Chile to the municipality of Río Bueno in the Osorno Valley. Our harvest period started on February 6 and ended on April 26, lasting 80 days. We can say that, in terms of the climate conditions, this was a vintage with higher than normal temperatures in a large part of the country and with more rainfall than in the 2022 season, even though it is still considered a dry year. The results of the wines this year were better than expected, given the extreme climate conditions. Overall, it was a year of moderate to high alcohol but without too many extremes, with acidity generally lower than in other seasons. With the excess heat, the Cabernet Sauvignon variety produced much lower alcohol levels than expected, although it is a year without extremes aromatically speaking, and without many herbal aromas, but a year of excellent quality.

