La Leyenda de Las Cruces Sauvignon Blanc, DO Aconcagua 2023

CHV2005X2023

Boutinot Chile

— Do Aconcagua, Chile

The town of Las Cruces takes its name from the memorial to a famous shipwreck in the 19th Century, and the relentless crashing waves of the Pacific are represented here on the label. The sea does not just bring destruction though, its influence reaches inland and up through the valley - tempering the climate and minimising the risk of disease making this a near perfect place to grow grapes.

Production

The Sauvignon Blanc grapes are grown in three excellent sites across the Aconcagua D.O., close to the town named after a legendary shipwreck: Las Cruces. The proximity of the vineyards to the Pacific Ocean (only 10km away) and its fresh coastal breezes ensures grapes ripen slowly. This allows the grapes to retain their natural citrus flavours and freshness but also to develop great aromatics. Sauvignon Blanc grapes are some of the first to be harvested in Chile, and winemaking is simple to preserve this crunchy, bright fruit. Cool fermentation in stainless steel is followed by a couple of months on their fine lees which adds texture and depth. We bottle early to retain the primary characters, flavours and freshness of this enchanting fruit.

Tasting note

A sensory delight. Pale yellow with green highlights. It shows intense aromas of pure pink grapefruit, peach and a herbacious nettley character. The zesty palate is vibrant with lots of citrus and stone fruit flavours, crunchy texture and a delightful mouthwatering finish.

Food Match

Great with shellfish or with some good old fish and chips!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Do Aconcagua

Winemaker:
Guillaume Létang

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
3430560013887