

# 1865

SELECTED VINEYARDS

*1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.*

## SAUVIGNON BLANC 2022

### ORIGIN

D.O Leyda valley.

### SELECTION

Clone 1, which gives the wine a herbal character, and Clone 242, which lends tropical notes.

### DISTANCE FROM THE SEA

4 Km.

### CLIMATE

The 2022 season got underway with a moderately cold spring, a bit later than previous years. This resulted in small clusters and more concentrated grapes. The temperatures in January, February and March in the Leyda Valley were low, but there was no rainfall. As a consequence, the grapes were very healthy with pronounced aromatic intensity and varietal typicity, making it a great year for Sauvignon Blancs from the valley.

### SOIL

The soils are mainly granitic in origin with a fine texture and low fertility. The first layer is clay loam, and under this there is a layer of fragmented clay. Due to the soil composition, the fruit produced has greater concentration.

### WINEMAKING PROCESS

The process begins with hand harvesting of the grapes which, upon arrival at the winery, are destemmed and pressed at 8°C. Alcoholic fermentation is carried out using very clean must and selected yeasts at a controlled temperature of 10°C. The whole process takes place free of oxygen using dry ice, which prevents oxygenation and loss of must aromas.

### TASTING NOTES

**Appearance:** bright pale yellow with greenish hues.

**Nose:** complex and elegant with good aromatic intensity. Notes of citrus fruit peel such as grapefruit and lime stand out, along with herbaceous notes.

**Palate:** fresh and full-bodied wine because of the lees contact. It is well-balanced and creamy with vibrant, juicy acidity and a long citrus finish.

Serving temperature: 15-18 °C.

### CHEMICAL ANALYSIS

**Alcohol:** 13.5%

**TA:** 6.44 g/L

**pH:** 3.17

**RS:** 1 g/L

