



Espinos y Cardos, Los Espinos Sauvignon Blanc Reserva, Central Valley, Chile, 2022

Producer Profile

Between the mountains and the sea, Espinos y Cardos looks to craft subtle, pure expressions of classic international varieties from their two ranges.

Focused on vineyards in Casablanca and Curico, Los Espinos combines cutting edge winemaking with regional typicity to provide a range that is at the beating heart of the country. Santa Macarena is a testament to the individuality and intrigue that so many Chilean wine drinkers are yet to discover. Amazing fruit, grown in the San Antonio region 5km from the ocean, so close you can smell it, crafted into a unique expression of the enigmatic Pinot Noir that clearly demonstrates the real quality that lives in this land.

Viticulture

Sandy and permeable soil type, conduction system of espalier and pergola with yields of 12-13 t/ha. Pruning by hand to maintain a vigorous canopy, which helps gain a better acid levels and protection of the berries from the sun. Night mechanical harvesting. Coastal Vineyards 2km from the South Pacific Ocean with cooling maritime breezes.

Winemaking

The free run juice is drained and pressed to taste and pressings kept separate. A combination of warm and very cool fermentations, using selected yeast strains. Complex yeast lees work to give palate weight and different treatments of the component wines to give structure and balance.

Tasting Note

This lively single vineyard Sauvignon Blanc is bursting with vibrant zesty citrus fruit and a hint of exotic guava. Hugely refreshing, this crisp and aromatic wine is endlessly quaffable. Soft super-juicy ripe fruit and a long full-flavoured finish.

Food Matching

A lovely drink on its own or with salads, fish or white meat dishes.



Product code: 3794

Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

[Order online](#) or email orders@alliancewine.com