



Indomita, Costa Vera Sauvignon Blanc, Central Valley, Chile., 2024

Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise waste water and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.

Viticulture

From selected vineyard sites across Chile's Central Valley. The cooling influences of the Andes and the Humboldt current together with the diurnal temperature difference here allows for slow ripening so that the grapes develop maximum flavour. A manual harvest

Winemaking

Cold maceration with the skins in a press for 12 hours, then a pressing and static decanting of the must. Alcoholic fermentation is in stainless steel tanks at a controlled temperature for 14 to 16 days at 16-18°C to preserve aromas and flavours.

Tasting Note

This lively little yet simple Sauvignon is yellow with olive green notes. On the nose it is bursting with aromas of white flowers, vegetables and green paprika. Hugely refreshing, this crisp and aromatic wine is endlessly quaffable. Year after year the quality is consistent and it never disappoints. An award winning wine and its easy to see why.

Food Matching

Quinoa, lentil & feta salad, prawn risotto, thai green chicken curry.



Product code: 9428

Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 12%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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