

Pacha

R E S E R V A

SAUVIGNON BLANC 2020

Pacha in local language means “**Earth**” or “**World**”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth).

Our grapes grow right in front of the **Andes mountain range**. These exceptional landscapes and strong nature give our wines **great vitality and energy**. We aim to transfer this character creating a beautiful connection between origins of grapes and the wine in your glass.

Pacha wines are created with passion and excellence, with a distinctive character that makes them unique. They are a **perfect balance** between old **French tradition**, soil's typicity and **new world styles**.

About the vintage

2020 : The 2020 harvest will undoubtedly be a historical harvest. It seems nature is so noble and wise that it adapts to the world's unusual conditions, being one of the earliest harvests of the last decades in Chile. Qualities and maturities were optimal, which has allowed to harvest certain strains more than a month in advance compared to previous seasons. The yield per hectare of grapes produced during this vintage followed the trend of the previous season with downward yields. The whites from cold and southern climates stand out in freshness and exceptional maturity, which will surely classify them among the best vintages in recent years.

Tasting notes

Colour : Pale yellow with a green hue

Nose : Pronounced intensity of fresh tropical fruits are predominant. A note of a green varietal such as capsicum and citrus fruits can be found as well.

Palate : A fruit driven Sauvignon Blanc, juicy, with passion fruit and grapefruit flavors being predominant in the palate. Just a hint of fresh herbs and green bell peppers complement the flavour profile and its character. It's soft, dry, with a crispy acidity giving a sensation of freshness. Overall, is medium-bodied thanks to its grassy mouth coating feeling. A great fruit length at the end with a pleasant and refreshing finish.

Wine profile

Varietal : Sauvignon Blanc

Vintage : 2020

D.O. : Leyda Valley : Our vineyards are 10km away from the Pacific Ocean. Because of the Humboldt Current, it gives fresh wind from the sea allowing natural acidity to the wine. When comes the summer, fruits ripe slowly because of morning mist and clear sky in the afternoon and temperatures reaching 20-30°.

With granite soil and slate in lower part, the region offers white varieties beautiful minerality as well as natural acidity and fruit concentration.

Harvest : By hand

Farming : Sustainable

Vine per hectare : 6.000 /ha

Yield : 10 ton/ha

Winemaking : Traditional in stainless steel tanks with an average length of 8-12 days, and temperatures about 12-14°C.

Alcohol : 14.0%



Pascal Harty
Winemaker