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# MONARCA *Varietal*

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**Variety:**

Sauvignon Blanc

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**Picking Season:**

Last week of February to second week of March

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**Origin:**

Cachapoal Valley – Rapel, Central Valley.

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**Estate Vineyards:**

Las Rosas Vineyard

Loreto Vineyard

Los Lirios Vineyard

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**Climate:**

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

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**Soils:**

Alluvial, sandy franc, low fertility. Stony areas in Los Lirios Vineyard.

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**Winemaking:**

The grapes were picked at low temperatures, destemmed and crushed to settled the juice 24 hrs at 8 °C ( 46 °F) to get a clear juice. This juice is inoculated with selected yeast and the fermentation is kept to 14- 16 °C (57- 61 °F)

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**Cellaring:**

4-6 months in stainless steel tanks

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**Colour:**

pale green, bright

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**Nose:**

Fruity, rich in white gooseberry notes, white peaches and some citric notes.

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**Palate:**

Fresh, crispy, rich and balanced acidity.

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**Service suggestions:**

Serve at 8 °C (46 °F) better in the first 2 years to enjoy the fruit characters

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