

ARREBOL

WINE

ARREBOL - SAUVIGNON BLANC

Variety: Sauvignon Blanc

Origin: Casablanca Valley, Chile | Vintage: 2026

History & Terroir:

- **Regional History:** Modern viticulture in Casablanca was pioneered in 1982 when winemaker Pablo Morandé recognized the potential of its cool maritime microclimate, initiating Chile's cool-climate wine revolution.
- **Soil Geology:** Derived from the ancient Coastal Cordillera batholith, the soil features shallow decomposed granite mixed with clay-loam. It is well-drained and low in organic matter, restricting vine vigor and imparting subtle mineral notes.
- **Climate & Clones:** Cool coastal climate with morning ocean fogs; Clones 242 & 1.

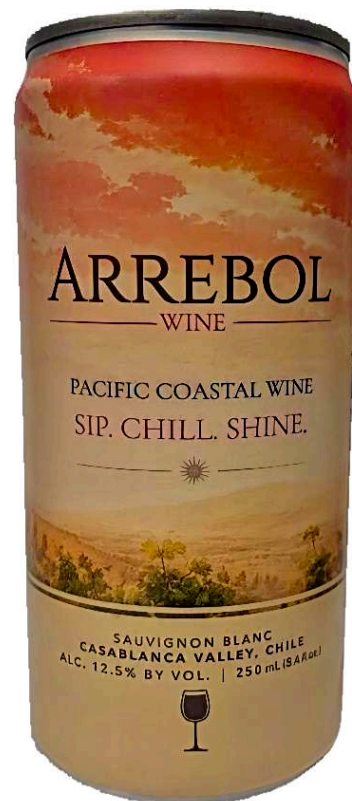
Viticulture & Winemaking:

- **Farming:** Vertical Shoot Positioning (VSP) trellis; drip irrigation.
- **Harvesting:** Night machine harvested to capture cool night temperatures and preserve fresh acidity.
- **Vinification:** Gentle pneumatic press, cold settling, fermented at 15°C.
- **Finishing:** Racking, fining, cross-flow filtration.

Technical Analysis:

- Alcohol: 12.5% Vol | pH: 3.45
- Total Acidity: 6.17 g/L (Tartaric)
- Residual Sugar: 1.03 g/L

Winemaker: Luca Hodgkinson



Review:
Gold Medal &
Package Design Award
International Canned Wine
Competition.

