

Prisma Sauvignon Blanc 2024

This hand-harvested, un-oaked, 100% Sauvignon Blanc is produced from a blend of two Casablanca Valley vineyards: Belén and El Principal. The sandy, clay soils and cool, coastal climate contribute to a bright, fresh character in the wine. Passionate Fruit and Mango jump out of the glass with underlying citrus notes of lemon, lime, and grapefruit, combined with a mineral undertone lead to a crisp, elegant, and well-balanced finish.



Vintage: 2024
Varietal: 100% Sauvignon Blanc
Case Production 12 pack: 20,000
Alcohol Content: 13.00
Region / Location: Casablanca
Vineyard: Belén, and El Principal,
Planted: Planted in 2004
Altitude: 500 feet
Farming Practices: Sustainable
Soil Type: Sandy, Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: 5 tons/acre
Stem Inclusion: none
Yeast: Selected
Winemaker: Prisma
Élevage: Stainless Steel
Lees Contact:
Filtration Method: Light Cartridge Filter
Maceration / Fermentation: Cold soak, low temp.
fermentation
UPC Code: 837571004445

PRISMA

The Prisma wines are made by Ricardo Baettig with estate fruit from the Lo Ovalle subregion of the Casablanca Valley. This coastal microclimate benefits from fog, large diurnal shifts in temperature, and its clay and granitic soil. Both the vineyard and the winery are certified sustainable. The Sauvignon Blanc comes from two different vineyards and is fermented and aged in stainless steel. The Pinot Noir is from 3 different clones that come from multiple blocks with different orientations from a single hillside vineyard. We believe that the Prisma bottlings offer great value and classic typicity.