



VARIETAL

SAUVIGNON BLANC 2014

CHARACTERISTICS

Variety:	Sauvignon Blanc.
Varietal Composition:	100% Sauvignon Blanc.
Origin:	Central Valley.
Yields:	12-16 tons./ hectare.

Wine Analysis

Alcohol:	12,6°
Total Acidity:	6,2 g/l (Tartaric Acid)
Residual Sugar:	1,1 g/l
PH:	3,3

Winemaker Notes

The base wine is a blend from different blocks across three distinct valleys: Maipo, Curico and Maule. From Maipo, areas such as Isla de Maipo and María Pinto lend more tropical notes, like pineapple. From Curicó, the La Huerta area provides citric notes and thiols.

Grapes were harvested at night to avoid oxidation and prevent the loss of aromatic bouquet. They are then pressed for a short period and, once decanted, undergo fermentation in a reductive environment (without oxygen, to prevent oxidation of the bouquet). This year the fermentation temperature was raised a little in certain tanks to liberate the thiols (which provided a fresh profile of grapefruit and mandarin). Another portion underwent traditional fermentation (at a low temperature), primarily to balance the palate. This year bottling began at the end of May, to ensure a fresher and more youthful wine.

Tasting Notes

Colour:	Greenish yellow.
Aroma:	Intense and fresh, with citric and grapefruit notes.
Flavour:	Smooth on the palate, with a refreshing and balanced acidity.

