



Origin

VARIETY (%): 100% Sauvignon Blanc

D.O: Central Valley

SOIL: Sandy clay of granitic origin and volcanic pumacitic lime. Depth of 2,5 metres.

HARVEST: In 2017, temperatures were medium to high at the start of the ripening period, and the grapes ripened quickly as a consequence.

VINTAGE: The clusters were harvested between 24 and 27 February, when their organoleptic qualities, aromas and tannins were at their best.

Winemaking

FERMENTATION: The must was protected from contact with the air throughout the process, which began with a cold maceration for 6 to 12 hours to increase the aromatic potential. Next came a slow fermentation at a constant temperature of between 13°C and 15°C, which enabled the fruit aromas typical of the variety to be drawn out.

AGEING: After fermentation, the wine was aged over its lees for four months, and battonage was used to gently move it so as to increase the volume and complexity in the mouth.

TECHICAL DATA

Alc/Vol: 12.5% GL

pH: 3.19

Acidity: 4.75 g/l (Tartaric Acid)

AGEING POTENTIAL: This wine can be stored for up to 4 years.

Tasting Notes

COLOR: This wine is pale green.

AROMAS: A nicely intense nose which displays a blend of citrus and tropical fruit aromas, such as lime, grapefruit, pineapple and pear.

PALATE: This medium-bodied wine with its vibrant acidity retains the freshness characteristic of the variety. Notes of citrus fruit are again apparent in the mouth.

Serving Suggestion

Best served at a temperature of between 8°C and 10°C, this wine is excellent as an aperitif and also pairs well with salad, seafood, ceviche and fish.