



Origin

VARIETY: 100% Sauvignon Blanc

D.O: Casablanca Valley

SOIL: Sandy-clay soil with a depth of 1.5 metres.

HARVEST: The grapes were harvested from 10 March onwards, when they had reached the peak of their aromatic potential. The clusters of grapes were hand-harvested early in the morning and then transported and carefully selected at the winery in order to preserve the quality and character of the variety.

VINTAGE: The 2013 season was characterized by low temperatures during the grape ripening period. This meant that the grapes were harvested later than normal in order to draw out the maximum varietal expression. The absence of rainfall during the ripening period meant that the grapes were exceptionally healthy when they were harvested.

Winemaking

FERMENTATION: The must was protected from contact with the air throughout the process, which began with a cold maceration for 12 to 14 hours to increase the contact between the juice and the skins of the grapes. Next came a slow fermentation at a constant temperature of between 12°C and 15°C, which enabled the fruit and mineral aromas typical of the variety to be drawn out.

OAK AGEING: Unoaked.

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.

TECHNICAL DATA: Alc/Vol: 12%; pH: 3,23; Acidez: 5.15 g/L (Ac. Tartárico); Az. Residual: 2.87 g/L

STORING: This wine can be stored for up to 4 years in optimum conditions.

Tasting Notes

COLOUR: This wine is pale green in colour.

AROMAS: This wine has a complex and elegant bouquet in which citrus and tropical fruit aromas, such as lime, grapefruit, pineapple and pear intermingle with gentle herbal notes.

PALATE: Elegant, with vibrant acidity, this wine retains the freshness characteristic of the variety. Citrus and tropical fruit are again apparent in the mouth, followed by a mineral finish, which contributes complexity.

Serving Suggestion

Best served at a temperature of between 8°C and 10°C, this wine pairs well with salad, seafood, ceviche and fish.