

## Edición Limitada

### Sauvignon Blanc 2010



#### Vineyards

The property comes from El Ensueño, Lo Ovalle sector, in Casablanca. Its soils are clayey sand with low fertility and it has a cold, coastal climate. Clones 1 and 5 from Davis, California, are used. The former provides aromatic intensity and the latter, weight and structure.

#### Vinification

Harvesting is carried out manually and the grapes transported in crates of 12 kg harvester. A low-temperature maceration is made to extract maximum aromas and then pressing takes place. Later the juice is decanted and fermented in 2,000-litre wooden vats. The wine is kept on its vats over approximately 6 months prior to bottling.

#### Tasting Notes

**Colour:** brightly shining straw-yellow with hints of gold.

**Aroma:** fresh herbs, honey and orange-blossom melted into white fruits. Lightly toasted and elegant.

**Flavour:** feels fresh and complex with some notes of grapefruit and honey. Its structure gives it good ageing potential.

#### Serving

**Tº:** Serve at 7° C.

#### Suggestions

**Match food:** Ideal to accompany haute cuisine in seafood.

#### Casablanca Valley



#### Match food



lobster salad

#### Analysis

Alcohol:	12.7%
pH:	3.36
Total Acidity:	5.30 g/l.
Residual Sugar:	4.5 g/l.