

LATE HARVEST

Sauvignon Blanc 2008



Vineyards

These grapes come from El Ensueño, located in Casablanca Valley. The 2008 harvest was affected by rains during the period when the grapes were ripening and being collected, followed by cold, foggy days, which allowed the gradual development of noble rot to take place, caused by Botrytis Cinerea. This phenomenon is not usual in this area, so we produce this type of wine only when these conditions occur.

Vinification

Harvesting is carried out manually. Clusters in which the fungus is quite obvious are selected and a second, more exact selection of clusters and individual grapes is made in the winery. The grapes are pressed, the juice decanted, and it is then fermented in French oak casks, where it remains for a year to age.

Tasting Notes

Colour: golden-yellow with a gleaming luminosity.

Aroma: honey, raisins, quince, melon, jasmine and orange-blossom.

Flavour: balance of sweetness and acidity, dense and syrupy, persistent, with aromas of fruit preserves.

Serving

Tº: Servir a 8° C.

Suggestions

Match food: terrines, liver pâté, blue cheese and fruit desserts. Delicious to round off a meal.

Casablanca Valley



Match food



Desserts

Analysis

Alcohol:	13%
pH:	3.3
Total Acidity:	5.65 g/lt.
Residual Sugar:	105 g/lt.