



Tasting Notes

A luminous wine, pale greenish-yellow in colour, with fruity aromas reminiscent of tropical fruits and fresh, herbal notes. Its flavour suggests fresh fruit with sparkling acidity. It is pleasantly persistent, providing an interesting balance between aromas and tastes.

Ideally it should be drunk as an aperitif, or to accompany seafood, sushi, sashimi, carpaccio or simply salads. Serve cold, between 10°C and 12°C.

Vineyards

The fruit from which Sauvignon Blanc is made comes from the Curicó Valley, where the rich alluvial soils and Mediterranean climate lend themselves to the production of grapes that are particularly fresh. The vineyards are managed with care to ensure that the exposure and irrigation of the fruit are carefully monitored to maintain the balance between the vegetative growth and the ripening of the fruit.

Vinification

The fruit is handpicked to ensure that it reaches the winery in the original condition. A small quantity of SO₂ is added both in the vineyard and at reception to protect the delicate juice during the process. The fruit is de-stemmed and crushed before passing from a must-cooler to the pneumatic presses. After pressing, the juice is left to settle for a long period in the cool, to obtain exceptional clarity before being fermented in stainless steel tanks at low temperatures. About 30% of the wine is exposed to an extended ageing process on lees of yeast, to give the wine more body. The wine is stabilized in proteins and tartrates prior to bottling. It is stored in stainless steel tanks and then bottled to preserve the freshness and fruitiness.

Analysis

Alcohol:	13.3%
pH:	2.86
Total Acidity:	4.35 g/l.
Residual Sugar:	3.0 g/l.