

Edición Limitada

Golden Harvest Sauvignon Blanc 2007



Vineyards

Comes from El Ensueño, located in the coolest sector of the Casablanca Valley, which also has the greatest incidence of morning sea-mists coming from the coast. This condition, occurring during the summer or ripening period, raises the relative humidity and so encourages the development of *Botrytis Cinerea*, a fungus that produces the coveted "Noble Rot". The summer of 2007 produced a perfect combination of high coastal humidity at dawn with sunshine at midday and very cool evenings. These were ideal conditions for achieving the development of the fungus, which slowly dehydrated the grapes, producing a notable concentration and generations of raisins in late autumn.

Vinification

During the autumn, when the leaves have already fallen from the vine, partial harvesting is carried out, selecting those clusters where most grapes have become raisins. Then, in the winery, the individual raisins are selected and pressed, so that two types of juice are obtained, that coming from grapes in process of becoming raisins and a kind of honey obtained from the raisins themselves. Both are fermented in casks for almost a year, with the sweetness gradually being transformed into delicious wine. Once the yeasts are exhausted, the wine is kept for a second year in its original casks, prior to bottling.

This wine has long ageing potential, due to its origin, raw material, vinification and extraordinary ingredients, and we foresee an outstanding evolution.

Tasting Notes

Colour: intense, luminous yellow, with a patina of old gold and a highly attractive, syrupy, dense appearance.

Aroma: reminiscent of orange blossom, magnolias and fruits: apricots, quinces and dried peaches, crystallised papayas and white melon syrup. Perfumed and evocative.

Flavour: a deliciously dense, sweet sensation combining a fresh taste of fruit with complex preserves. This is a full, generous, delectable wine, progressing with elegance and finesse, noble and complex as the honey of kings.

Casablanca Valley



Match food



Desserts

Analysis

Alcohol:	12.4%
pH:	3.35
Total Acidity:	4.66 g/l.
Residual Sugar:	199.5 g/l.