



Gran Reserva



Sauvignon Blanc 2016

CASABLANCA VALLEY

- Vineyards** The grapes come from the El Ensueño property in the coldest sector of Lo Ovalle in Casablanca. Its soils are sandy clay with low fertility. The climate has a strong maritime influence and presents the classic pattern of morning fog that dissipates by mid-day. The vines are clone 5 and Davis 1 (70% / 30%, respectively). The former lends texture and stony character, while the latter essentially lends aromas and abundant fruit.
- Vinification** The grapes are hand picked into 10-kg boxes; 85% is whole-cluster pressed, and the remaining 15% is macerated for 6–8 hours. The juice is then decanted and left turbid for fermentation in 2,000-liter oak foudres (80%) and one cement egg (20%). The wine is held on their lees in their respective containers for approximately six months prior to bottling.
- Tasting Notes** **Colour:** bright straw-yellow.
Aroma: delicate, with the presence of fresh herbs, honey and orange-blossom, combined with white fruit and citrus fruit.
Flavour: complex in flavours, with edgy, mineral freshness and outstanding citrusy notes of grapefruit, herbs and white-fleshed peaches. It is persistent, elegant and with a structure that makes for good keeping potential.
- Serving** **T°:** Serve at 7° C.
- Suggestions** **Match food:** haute cuisine seafood, fresh pastas, white meat and fresh cheeses.

Analysis

Alcohol: 12.5%
 pH: 3.3
 Total Acidity: 4.51 g/L.
 Residual Sugar: 2.40 g/L.