

**VARIETY:**

100% Sauvignon Blanc.

**ORIGIN:**

This wine is made of grapes stemming from Viña San Pedro's best vineyards in the Leyda Valley. The vineyards are planted only 4km away from the ocean, which allows its grapes to ripen slowly, giving birth to intense, aromatic and mineral wines. The vines are trellised to a vertical shoot position and drip irrigated.

**CLIMATE:**

The growing season 2011 was initially influenced by the "La Niña" phenomenon, which produces a decrease in the air's temperature, what in turn benefited a very gradual and uniform rasing of the grapes. The spring 2010-2011 presented low temperatures, what delayed the blooming in around two weeks in that zone. Later on, temperatures rose during the summer, although not reaching normal maximums, what gave birth to less alcoholic wines, with richer acidity.

**HARVEST:**

The grapes were hand-picked, during the last week of March. Vineyard's yield was of 7 tons/ha, smaller than the previous season, what favoured the grapes' concentration and allowed obtaining a much higher quality wine.

**VINIFICATION:**

The grapes were destemmed, cooled and macerated in the press during 4 to 6 hours and at 8°C. The alcoholic fermentation took place with selected yeasts and controlled temperatures between 10.5°C and 11.5° C, under completely reductive conditions.

**ANALYSIS:**

A°:	13,7 %
TA:	7,1 g/L (C4H6O6)
pH:	3.14
RS:	3,1 g/L

**TASTING NOTES:**

*Color:* almost transparent pale yellow, young, with green shades.

*Aroma:* intense and delicate nose. This Sauvignon Blanc stands out for its elegance and freshness, mainly marked by citric fruits, such as grapefruit, along sweet peas, sea salt and mineral notes.

*Palate:* fresh and fruity on the palate, with an extraordinary volume, minerality, a well-marked acidity and lingering finish.

*Service Suggestion:* ideal to pair with oysters, spider crab and all kinds of shellfish. Serve cold, best at 9°C to 11°C.