

**VARIETY:**

100% Sauvignon Blanc.

ORIGIN:

This wine comes from Viña San Pedro's best vineyards in the Leyda Valley. These are located approximately 4 kilometers from the ocean as the crow flies, which allows the grapes to ripen slowly and produces intensely aromatic and mineral wines. The vineyards are vertically trained and drip-irrigated.

CLIMATE:

The 2012 harvest was initially influenced by the weather phenomena "La Niña". Then temperatures warmed slightly, but thanks to the coastal influence the harvest only arrived one week early, creating wines with less alcohol and greater acidity.

HARVEST:

The grapes were harvested by hand in the third week of March, allowing for adequate ripening and grape concentration.

VINIFICATION:

The grapes were de-stemmed, and then underwent cold maceration at low temperatures (8°C) for 4-6 hours. Then alcoholic fermentation was carried out with selected yeasts at controlled temperatures between 10.5 and 11.5° C. This process is completely reductive.

ANALYSIS:

A°:	13,4 %
TA:	6,47 g/L (C4H6O6)
pH:	3.05
RS:	1,5 g/L

TASTING NOTES:

Color: A brilliant, pale, almost transparent yellow with greenish hues.

Aroma: Very elegant, this Sauvignon Blanc stands out for its freshness and intensity, marked especially by citrus fruits like grapefruit, white asparagus, sweet peas, mineral notes and a hint of chili pepper.

Palate: This wine is fresh, fruity, with amazing body, mineral, with strong acidity and a long finish.

Service Suggestion: Ideal for accompanying oysters, spider crab and all types of seafood. Serve cold, preferably at 9-11°C.