

**VARIETY:**

100% Sauvignon Blanc

ORIGIN:

Our Sauvignon Blanc combines the characteristics of Curico and Elqui valleys, by which a very balanced and intense wine is obtained. Curico contributes aromas of tropical and citrus fruit, and Elqui contributes intensity and aromatic freshness. During vinification, we have guarded the aromatic potential of the grapes at all times, and in order to obtain a greater complexity in our Sauvignon Blanc, we have carried out brief aging on fine lees. A very fruity wine with pleasant acidity.

CLIMATE:

The 2011 vintage season was characterized by being cooler than usual, which led to slower ripening, a lower alcoholic degree in the wines, more freshness and a higher fruity character

HARVEST:

Manual

VINIFICATION:

Previous to pressing, the grapes and the juice were macerated together for 12 hours at 10°C, in order to boost aromatic intensity of the wine. Fermentation was carried out at 16°C, and once it was over, fine lees were kept in suspension.

ANALYSIS:

A°: 12.2 %
TA: 6.5 g/L (C4H6O6)
pH: 3.2
RS: 1.5 g/L
VA: 0.3

TASTING NOTES:

Intense and elegant wine, where aromas of tropical fruit and grapefruit stand out, combined with other fresh aromas. On the palate it is a very fruity wine with an acidity that calls for drinking it.

Serving Suggestion: Serve between 10 and 12°C. Ideal with seafood and salads, or to be enjoyed by itself.