

35° SOUTH

Sauvignon Blanc 2013



Grape variety: 100% Sauvignon Blanc

Origin: Our Sauvignon Blanc combines the characteristics of the Curico Valley with cool climate areas like the Elqui and Leyda Valleys; producing a very well-balanced and intense wine. The Curico area contributes aromas of tropical and citrus fruit, while the cooler areas bring intensity and aromatic freshness. During the winemaking process, the aromatic potential of the grapes is cared for at all times. In order to ensure greater complexity in our Sauvignon Blanc, a brief period of aging on fine lees was undertaken. Overall, it is a very fruity wine with a pleasant acidity.

Climate: The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

Harvest: Harvest was carried out by hand.

Winemaking process: Grapes were pressed at a low temperature to ensure they preserved a fruity and fresh character. Fermentation took place at 16°C and, once complete, the wine was aged on its fine lees.

Analysis:

Alcohol: 12.4 %

Total acidity: 7.3 g/L

pH: 3.3

Residual sugar: 2.0 g/L

TASTING NOTES: The wine is intense and elegant, with a notable bouquet of tropical fruit like passion fruit and grapefruit, which combine with fresh notes. On the palate it is very fruity, with an inviting acidity.

SERVING SUGGESTIONS: Serve between 10°C and 12°C with shellfish and salads, or simply enjoy it on its own.