

CASTILLO DE MOLINA

SAUVIGNON BLANC | 2014

100%..... Sauvignon Blanc.

Mineral

Color

Pale-yellow color with green hues. Almost transparent, crisp and bright.

Aroma

Characterized by freshness and intensity, with citric fruits such as grapefruit, citrus fruit peel that bring out notes of chili, buxus as well as mineral notes like sea salt and chalk.

Palate

A lively wine with rich acidity. Fresh, fruity and above all, mineral. Freshness and identity characterize this wine, as well as ample volume, producing a long, persistent finish.

ANALYSIS

Alcohol	13,0
pH	3.2
Residual Sugars	2.2 g/L
Tartaric Acid	7.0 g/L (C ₄ H ₆ O ₆)
Volatile Acidity	0.46 g/L

SERVING SUGGESTIONS



Ceviche



Sushi

09-11°C
48-52°F



Fresh
Scallops /
Oysters



Goat Cheese

ELQUI VALLEY

Origin

This wine originates from the very best vineyards that Viña San Pedro currently has in the Elqui Valley, set upon sandy-silt loam soils with rough-shaped rocks throughout its profile. The vineyard receives a strong maritime influence, since it is situated 20km from the sea. Every morning, a cloud enters the valley through the river basin, which settles over the vineyards until approximately midday. This allows for a cool climate with ample ventilation, further increased by the area's strong winds. The vines are trained with vertical trellis systems with drip irrigation.



Climate

The 2011-2012 season unfolded normally. It began in spring with an average temperature of 12 °C. Later on, there was a slight increase in the temperatures for the summer, during which the maximum temperatures were similar to normal (between 22 and 24°C). Ripening of the grapes occurred slowly, allowing for very fresh wines, with good acidity levels and excellent aromatic intensity.

Harvest

The grapes were harvested by hand, using 12 kilogram crates over the latter half of March.

Vinification

The grapes were sorted on a selection table, then they were destemmed, cooled and macerated in the press for 4 to 6 hours at a temperature of 8°C. Alcoholic fermentation was carried out using selected yeasts at a controlled temperatures between 10.5 and 11.5° C. Entirely reductive method.



SAN PEDRO
EST. 1865