

CASTILLO DE MOLINA

SAUVIGNON BLANC | 2016

100%..... Sauvignon Blanc.

Mineral

Color

Pale yellow color with greenish hues. Near transparent, bright and crisp.

Aroma

Medium-high intensity, and very elegant. Citrus fruit aromas such as grapefruit, lime and lemon married with mineral and light herbaceous notes, enhancing complexity.

Palate

Crisp acidity and minerality. Very fruity on the palate with ample volume and persistence, and a refreshing finish.

ANALYSIS

Alcohol	13.4%
pH	3.3
Residual Sugars	2.0 g/L
Tartaric Acid	6.95 g/L (C4H6O6)

SERVING SUGGESTIONS



Ceviche



Sushi

09-11°C
48-52°F



Fish

ELQUI VALLEY

Origin

This wine originates from the finest vineyards that Viña San Pedro currently has in the Elqui Valley, set upon sandy silt-loam soils with sharp stones throughout its entire profile. The vineyard receives a strong marine influence, as it is situated approximately 20km from the sea. Mist from the ocean enters the river basin each morning, settling over the vineyard until midday and giving for a cool, windy climate of coastal origin. The vine training system is vertical trellis with drip irrigation.



Climate

Due to its location, rain did not affect the Elqui Valley vineyards. The season showed minimal temperature changes compared to previous years, since the vineyard is located in an area with little temperature variation from season to season, because of the buffer effect caused by its proximity to the Pacific Ocean. This allows for consistency in our Sauvignon Blanc year after year.

Harvest

The grapes were harvested by hand in 12Kg crates during the second and third week of March 2016.

Vinification

The grapes were selected on a sorting table, and then they were de-stemmed, cooled and macerated in the press for 4-6 hours at a temperature of 8°C. Alcoholic fermentation took place at a temperature of 11°C with selected yeasts, 100% in stainless steel tanks. The process was carried out in a totally reductive way.



SAN PEDRO
EST. 1863