

**VARIETALS:**

100% Sauvignon Blanc

**ORIGIN:**

This wine was sourced from the best vineyards Viña San Pedro currently owns in Elqui Valley, which present silty clay loam soils with the presence of angular stones in all of their profile. The vineyard receives a strong marine influence, since it is located approximately 20 kilometers from the ocean in a straight line. Every morning, clouds come from the sea up Elqui River's basin, placing themselves over the vineyards until approximately midday, thus favoring cool climate and good ventilation due to how windy the area is, too. The vines are conducted on a vertical trellis system with drip irrigation.

**CLIMATE:**

The 2011 vintage began with a regular spring with average temperatures of 13°C. Later during the season, temperatures increased slightly during summer, but without reaching usual maximum temperatures, which allowed for a very slow ripening of the grapes, generating thus very fresh wines, with a good acidity level and great aroma intensity.

**HARVEST:**

Grapes were hand-picked, in 12 kilogram boxes, the last two weeks of March. Vineyard's yield was 8.5 tons/hectare.

**VINIFICATION:**

The grapes were selected on a selection table, then, they were de-stemmed, cooled and macerated in the press during 4 to 6 hours at a temperature of 8 °C. Alcoholic fermentation was carried out with selected yeasts and controlled temperatures between 10.5 and 11.5 °C. Fully reductive handling.

**ANALYSIS:**

A°:	13.0 %
TA:	6.9 g/L (C4H6O6)
pH:	3.2
VA:	0.46 g/L
RS:	2.0 g/L

**TASTING NOTES:**

*Visual:* Pale yellow color with green hues, almost transparent, clean and bright.

*Aroma:* Marked by its freshness and intensity, with the presence of citrus fruit like grapefruit and citrus peel that combine with notes of chili, boxwood and mineral notes of gunpowder and marine salt .

*Palate:* It is a vibrant wine with a very rich acidity, which is fresh, fruity and, above all, mineral, standing out for its identity and freshness. It presents an outstanding volume, which leads to a long and persistent finish.

*Serving Suggestion:* Ideal to be drunk as an aperitif, with fish and seafood. Serve cold, preferably between 9 and 11°C.