CASTILLO DE MOLINA | Sauvignon Blanc 2012

VARIETALS:

100% Sauvignon Blanc

ORIGIN:

This wine comes from Viña San Pedro's best vineyards in the Elqui Valley, which lie on silt loam soil with rock fragments present throughout the profile. The vineyard has a strong coastal influence as is located approximately 20 Kilometers from the ocean as the crow flies. Each morning, a cloud cover drifts across the Elqui River Basin from the ocean and settles over the vineyards until around noon, helping create a cool climate and good ventilation, as the area is naturally quite windy. The vineyards are vertically trained and drip-irrigated.

CLIMATE:

The 2011-2012 harvest began like a normal year, starting in spring with average temperatures of 12°C. Later in the season, there was a slight increase in temperatures during the summer, reaching the usual maximum temperature (between 22 y 24°C); the grapes ripened slowly and were able to produce very fresh wines with good acidity and highly intense aromas.

HARVEST:

The grapes were harvested by hand, in boxes of 12kg, during the second half of March.

VINIFICATION:

The grapes were selected on a sorting table, then de-stemmed, cooled, and macerated in the press for 4-6 hours at 8°C. Alcoholic fermentation was done using selected yeasts at controlled temperatures between 10.5 and 11.5°C. Produced using reductive winemaking.

ANALYSIS:

A°:	13.0 %
TA:	7.0 g/L ($C_4H_6O_6$)
pH:	3.2
VA:	0.46 g/L
RS:	2.2 g/L

TASTING NOTES:

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

Aroma: Marked by its freshness and intensity, with notes of grapefruit and other citrus fruit zests, combined with hints of chili pepper and boxwood as well as mineral notes, and sea salt.

Palate: A fresh, fruity and vibrant wine with rich acidity and strong mineral notes, which stands out for its sense of identity and freshness. Great body which gives way to a long and persistent finish.

Serving Suggestion: Ideal for drinking as an aperitif, as well as with fish and shellfish. Serve chilled, preferably between 9 and 11°C.