

CASTILLO DE MOLINA**Sauvignon Blanc 2013****VARIETALS:**

100% Sauvignon Blanc

ORIGIN:

This wine comes from Viña San Pedro's best vineyards in the Elqui Valley, which boast sandy silt loam soil and rock fragments at varying depths. The vineyard enjoys a strong coastal influence, given that it is located approximately 20 kilometers from the ocean. Each morning, low clouds roll off of the ocean and into the Elqui River Basin, which then settle over the vineyards until around noon. This cloudiness fosters a cool climate and good ventilation, as the area is naturally quite windy. The vines are vertically trained and drip-irrigated.

CLIMATE:

The 2012-2013 season was cooler than normal, with average spring temperatures of around 11°C. December rains led to an increase in vine vigor, while also allowing irrigation to be postponed until early February, quite late into the season. Temperatures increased in the summer, with maximum temperatures on par with a typical year (between 22°C and 24°C). The grapes ripened slowly, giving way to very fresh wines with good acidity and highly intense aromas.

HARVEST:

The grapes were harvested by hand between the second and third weeks of March, and placed in 12 kg boxes.

VINIFICATION:

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

ANALYSIS:

A°:	13.0 %
TA:	6.9 g/L (C4H6O6)
pH:	3.2
VA:	0.32 g/L
RS:	3.0 g/L

TASTING NOTES:

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

Aroma: Marked by freshness and intensity, with notes of passion fruit, citrus fruits such as grapefruit, and other citrus fruit zests, together with hints of green chili pepper and gunpowder.

Palate: This is a vibrant wine with rich acidity. Fresh, fruity, and strongly mineral, this wine stands out for its identity and freshness. It possesses a robust body, which gives way to a long and persistent finish.

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