



## SAUVIGNON BLANC 2016



### • GRAPE VARIETY

100% Sauvignon Blanc

### • ORIGIN

Central Valley Mainly from our vineyard La Huerta, a cold zone with an Andean influence, perfect to develop tropical aromas.

### • HARVEST

Upon reaching 21-23° Brix, the grapes were harvested at night in order to benefit from the low temperatures. This protects the attributes of the fruit and avoids oxidation of the aromas. Harvest takes place in March with a vineyard yield of 16- 20 tonnes per hectare.

### • VINIFICATION

The grapes are macerated at low temperatures (10-12°C) for 4-6 hours, and then the first must is separated from the second. This provides the option of combining them later for the final blend. Afterwards, this must is decanted at a low temperature (11°C), for 24 hours in stainless steel tanks. The clarified must is separated and inoculated with selected yeasts. Fermentation is carried out for 15 days in stainless steel tanks, with controlled temperatures under 14°C. This preserves and develops the citrus aromas and fresh character of the grape, as well as the fruit intensity.

### • NOTES FROM THE WINEMAKER



Pale-yellow in color with greenish hues.



Intense aroma with tropical notes of grapefruit, pineapple, mango and soft herbal notes.



Fresh, with a perfect acidity, pleasing finish and fruity.

### • ANALYSIS

A°	12,2 %
TA	6,3 g/L
pH	3,2
RS	2,8 g/L

### • PAIRING

Ideal to pair with vegetable entrees, shellfish, pasta, spicy sausages, goat cheese and a variety of sauces: spicy, tomato or olive oil.



Best serve at:  
50-54 °F