



• SEMI SWEET WHITE 2016 •

• GRAPE VARIETY

95% Sauvignon Blanc, 5% Chardonnay

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested at night once they reached 21-23° Brix, in order to take advantage of the cold temperatures, protecting the original properties of the fruit and avoiding the oxidation of aromas. Harvest was carried out in March with a yield of 16-20 tonnes per hectare.

• VINIFICATION

The grapes are processed as soon as they reach the winery. They are macerated at cold temperatures (10-12°C) for 4 to 6 hours and then transferred to the press, where the first and second must is separated. This provides the option of combining them later in the final blend. Next, the 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 under controlled temperatures below 14°C in order to preserve and enhance the citrus aromas, the fresh character of the grape and the intensity of the fruit.



• NOTES FROM THE WINEMAKER



Pale yellow color with greenish hues.



Intense wine with characteristic tropical, notes of grapefruit, pineapple, mango and soft herbs.



Fresh, perfect acidity with a long and fruity finish.

• ANALYSIS

A°	12,2%
TA	6,3 g/L
pH	3,2
RS	20,0 g/L

• PAIRING

Perfect to drink alone or paired with fruit tart, desserts or strong cheeses.



Best served at:
50-54 °F