



CHILE

GRAPE VARIETY SAUVIGNON BLANC 100 % -

VINTAGE 2005

GROWING AREA Chile, Casablanca Valley

ANALYSIS
Alcohol content : 12.07 % vol.
pH : 3.50
Total acidity : 3.95 g/l
Volatile acidity : 0.37 g/l
Residual sugars : 1.8 g/l

VINIFICATION

This white grape, well known in the Loire Valley of France, is the most widely planted variety in Chile. Chilean Sauvignon Blanc vines, known locally as "*Sauvignonasse*", differ from those grown in France and in the US, with much larger, longer grapes, but are very similar in flavor to the French and American variety.

We insist on low yields from our vineyards to obtain a flavorful, modern, new world styled wine. The grapes are harvested at an average ripeness of 12° Baumé during the cool of the night to ensure that they come into the cellars at a temperature between 10 and 15 °C. This is ideal for low-temperature pressing to minimize any oxidation that would be likely to destroy varietal aromas. The must is clarified rapidly and fermented on selected yeasts. Slow fermentation allows this variety to express all its natural aromatic qualities. The wine is then aged on its lees for several months.

TASTING NOTES

Our Sauvignon Blanc is highly aromatic, with intense notes of tropical fruit on the nose, including mango and papaya. On the palate, it expresses a pleasant, fresh acidity and a long, flavorful aftertaste.