

RESERVA SAUVIGNON BLANC 2017

D.O. MAIPO VALLEY



TECHNICAL FACTS

COMPOSITION

100% Sauvignon Blanc

ALCOHOL: 13,5 % vol.

TOTAL ACIDITY (H₂SO₄): 4.54 g/l

pH: 3.17

RESIDUAL SUGAR: 1.1 g/l

VINEYARD

LOCATION

Valle del Maipo, near to Maipo river

SOIL

Granitic Soils

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river.

Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C - Min. 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the first week of April.

FERMENTATION

Cold pre fermentative maceration on its lees during 8 days at 6°C. Alcoholic fermentation between 11°C -13°C with selected yeast. Post fermentative maceration during 60 days on its lees.

WINEMAKER'S COMMENTS

Pale yellow color with green high-lights.

It shows very expressive and fresh aromas. Pink grapefruit and lime aromas, mineral and herbal notes.

A medium body and a well-balanced structure are supporting a fine acidity. A fresh and lingering finish.