

## SAUVIGNON BLANC 2017

### Vineyard

**Variety**

100% Sauvignon Blanc

**D.O**

Leyda Valley, Las Terrazas Vineyard

**Soil**

2-metre layer of granitic red and brown clay with stones.

**Vintage**

The 2017 harvest was characterized by a semi-warm year in the Leyda Valley. This resulted in the early harvest of the grapes, which in turn resulted in a good aromatic potential of the wines.

### Winemaking

**Fermentation**

The grapes first underwent a cold maceration for a period of between 12 and 14 hours so that the skins could infuse the juice with as many aromatic components as possible. The juice was protected from air contact throughout the process. Fermentation occurred slowly in stainless steel tanks at a constant temperature of between 12°C and 15°C, which enabled the aromas typical of the variety to be drawn out by the yeast activity.

**Ageing**

After fermentation, the wine was aged over its lees for five months and bâtonnage was used to gently move it so as to increase the aromas and the complexity in the mouth.

**Technical Data**

Alc/Vol: 13.0%

pH: 3.3

Acidity: 4.43 g/L (Tartaric Acid)

Residual Sugar: 3.0 g/L

**Ageing Potential**

This wine can be stored for up to 4 years in the right conditions.

### Tasting Notes

Clear pale green. Good aromatic intensity, with intermingled citrus and tropical fruit aromas, such as grapefruit and lime, complemented by soft herbal notes, asparagus and freshly mown grass. Tense and vibrant, this wine is fresh thanks to its crisp acidity, which contributes a clean and persistent finish. The citrus fruit and herbs come through again in the finish.

### Serving Suggestion

Recommended drinking temperature between 8 and 10° C. Perfect match for salads, seafood, ceviche and fish. Or even alone as an aperitif.

