

## YELCHO



## SAUVIGNON BLANC

2019



Variety 100% Sauvignon Blanc

D.O Casablanca Valley

Soils Sandy-clay soil with a depth of 2 metres.

Harvest The harvest was from 03th March to 04th April, at which time the grape presented its greatest aromatic potential. Clusters were collected manually in the early morning hours, to be transported, preserving the

quality and Casablanca Valley character.

Year of high temperatures in January, allowing the fast maturity of the grapes. During February and March the temperatues remained medium to high, which produced to harvest earlier than a normal year in around 10 to 12 days. However, the acidity remained high obtaining fresh and aromatic wines.

WINE

Winemaking

The must was protected from contact with the air throughout the process. Prior to the fermentation, a cold maceration took place for 6 to 12 hours to increase the aromatic potential. Next came a slow fermentation at a constant temperature of between 13°C and 15°C,

fermentation at a constant temperature of between 13°C and 15°C, which enabled the fruit aromas typical of the variety to be drawn out.

After fermentation, the wine was kept over its lees for four months, and

battonage was used to gently move the lees so as to increase the volume and complexity in the mouth.

Technical data Alcohol by volume: 12.5% gL

Ageing

Serving

suggestion

pH: 3.35

Acidity: 4.95 g/L (Tartaric Acid). Residual Sugar: 3.16 g/L

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

TASTING NOTES

Colour This wine is pale green in colour.

Aromas The nose is complex and elegant, and citr

The nose is complex and elegant, and citrus and tropical fruit aromas, such as lime, grapefruit, pineapple and pear, intermingle with gentle mineral and herbal notes.

Palate Elegant, with vibrant acidity, this wine retains the freshness characteristic of Sauvignon Blanc. Citrus fruit notes are again apparent in the mouth, followed by a mineral finish, which contributes complexity.

Best served at a temperature of between 8°C and 10°C, this wine is delicious as an aperitif and also pairs well with salad, seafood, ceviche and fish.

