

### Characteristics

|                              |                                                                                           |
|------------------------------|-------------------------------------------------------------------------------------------|
| <b>Variety:</b>              | Sauvignon Blanc.                                                                          |
| <b>Varietal composition:</b> | 100% Sauvignon Blanc.                                                                     |
| <b>Origin:</b>               | Maule Valley .                                                                            |
| <b>Vintage:</b>              | 2008.                                                                                     |
| <b>Soils:</b>                | Sandy-loam soils of alluvial origin with stones present on the surface and good drainage. |
| <b>Altitude:</b>             | 380 meters (1,247 feet) above sea level.                                                  |
| <b>Vineyard orientation:</b> | North-south.                                                                              |
| <b>Climate:</b>              | Mild, with rainy winters and dry summers. Cool summer days due to hillside vineyards.     |
| <b>Conduction system:</b>    | Trellis.                                                                                  |
| <b>Plantation density:</b>   | 3333 vines/ha.                                                                            |
| <b>Yields:</b>               | 12 ton/ha .                                                                               |
| <b>Harvest date:</b>         | First two weeks of March.                                                                 |

### Winemaker's Notes

|                |                                                                                                                                                                                                            |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Color:</b>  | Intense greenish-yellow.                                                                                                                                                                                   |
| <b>Aroma:</b>  | Intense, fresh and fruity, with a very attractive, expressive and clean nose that shows tropical fruit notes such as pineapple, as well as white peach and citrus notes of tangerine and pink grape fruit. |
| <b>Flavor:</b> | Very flavorful due to the quantity of aromas (melon, gooseberry, and tangerine). Juicy and fresh with an excellent acidity-alcohol ratio. Ends subtly with a long and flavorful finish.                    |

### Chemical Analysis

|                       |                  |
|-----------------------|------------------|
| <b>Alcohol:</b>       | 13.3°            |
| <b>Residual Sugar</b> | 2,44 g/L         |
| <b>Total Acidity:</b> | 4.16 g/L (H2SO4) |
| <b>PH:</b>            | 3.2              |

### Vinification

The grapes were 100% hand-picked in the morning hours at optimum ripeness level and sugar-to-acidity ratio. Vinification took place in stainless steel tanks using the latest techniques such as low-temperature fermentation and lees manipulation. Some lots underwent a pre-fermentation maceration to extract the full aromatic potential from the grape skins. Once the fermentation was complete, the wine remained in stainless steel tanks at 10°C (50°F) to preserve its intense fresh citrus characteristics prior to bottling and then held in our temperature- and humidity-controlled cellars for a month prior to release.

Aging Potential: 2 years.

### Food and Wine Pairing Suggestions

The fresh and zesty acidity make this a great aperitif wine, or serve it with low-fat goat, mozzarella, or farmers cheese, or with white fish, sushi, ceviche, oysters, clams, and green salads. Serving Temperature: 8–10°C (46°–50°F)

