

Artistry & Delicacy

GOLDEN HARVEST - LIMITED EDITION SAUVIGNON BLANC 2013 - D.O. CASABLANCA

The Concept

A unique late harvest made in small amounts under special climatic conditions. It is only made in years when the Sauvignon Blanc grapes from the Casablanca Valley are 100% affected by *Botrytis cinerea*, such as in 2000, 2007, 2011, and 2013.

In the Vineyard

The grapes come from El Ensueño in the coldest sector of the Casablanca Valley. The vineyard also receives more morning fog from the coast, which raises the relative humidity during the summer and ripening periods and also encourages the development of *Botrytis cinerea*, the fungus that produces the coveted 'noble rot.' The perfect combination of factors occurred during the summer of 2013, when high coastal humidity in the morning, sunny middays, and very cold evenings provided the ideal conditions for the fungus to develop and slowly dehydrate the grapes to create raisins as the autumn approached. In the fall, after the vines had lost all their leaves, the grapes were picked at different times to carefully select only those bunches that were most affected.

In the Winery

The grapes are selected and pressed to achieve two types of juice, one from the grapes in the process of raisining and the other is a type of syrup that comes from the raisined grapes. Both are fermented in barrels for nearly a year, where they slowly transform the sugars into a delicious wine. Once the yeasts have been depleted, the wine remains a second year in its original barrels until ready for bottling. Due to its origins, raw ingredients, vinification methods, and its extraordinary components, this wine has tremendous cellaring potential and will surely have an excellent evolution.

In the Glass

Bright and intense golden yellow in color with a dense, unctuous, and very attractive appearance. The highly perfumed and evocative nose recalls orange blossoms, magnolias, apricots, quince, dried peaches, candied papaya, and white melon. The palate offers a dense and delicious sweet sensation in conjunction with complex flavors of fresh and candied fruits. This is an expansive, lush, and generous wine. It is elegant, noble, and complex and pairs beautifully with blue cheeses and all types of desserts. Suggested serving temperature: 12°C

Analysis

11,5% ~ Alcohol
3,22 ~ pH
5,10 g/L. ~ Total Acidity
184,1 g/L. ~ Residual Sugar

