

## ESTATE RESERVE



## Sauvignon Blanc 2017

CASABLANCA VALLEY

**Vineyards** The fruit for this wine comes from our Belén property in the cold Lo Ovalle sector of Casablanca. The clay and granitic soils of limited fertility and the valley's maritime influence enable the production of grapes with high aromatic expression and abundant freshness. The vineyard is vertically positioned, guyot pruned, and drip irrigated. Harvest takes place in early April.

**Vinification** The grapes are hand picked and pneumatic presses are used to obtain the must, which is decanted at low temperatures to reach the maximum clarity. It is fermented with selected yeasts in stainless steel tanks at 10°–12°C, which enables it to develop all of its varietal potential with pronounced citrus notes. The wine remains on its fine lees until bottling to preserve its freshness and increase its volume on the palate.

**Tasting Notes** **Colour:** bright and luminous light yellow.  
**Aroma:** citrus fruits such as grapefruit and lime as well as light notes of fresh herbs including lemon grass and lemon verbena.  
**Flavour:** very fresh and citrusy, juicy, intensely fruity and mineral with good volume and a long finish.

**Serving Suggestions** **Food Pairing:** excellent as an aperitif and with sushi and fresh shellfish.  
**T°:** 7°–10°C.



## Analysis

**Alcohol:** 13%  
**pH:** 3.27  
**Total Acidity:** 4.04 g/L.  
**Residual Sugar:** 3.75 g/L.