



Varietal Composition: Sauvignon Blanc.

Grapes: From Casablanca Valley, considered to be the prime zone for growing this variety in Chile.

Clones: 107 and 242.

Vineyards: More than 12 years old, with yields of less than 10 Tons per Hectare.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Alcoholic Fermentation: With native yeasts during 21 days in stainless steel tanks at a controlled temperature of 15 celcius.

Analytic Data:

Alcohol: 12.5%

PH: 3.2

Total Acidity: 6.7 g/l.

TASTING NOTES:

Bright Gold. Notes of grapefruit, lime, pineapple, peaches combined with herbacious flavors like grass and green olives. Fresh acidity and long finish.

Pairing: Recommended to accompany ceviche, sushi, light pasta or to be drunk only as an appetizer and very fresh.