



SAUVIGNON BLANC CENTRAL 2015

Sauvignon Blanc has aromas reminiscent of fresh pineapple, citrus and lavender. The palate is very pleasant nervous wine with balanced acidity and an aftertaste.

WINEGROWING

Varietal composition: 100% Sauvignon Blanc
Harvest Year: 2015
Appellation: Central Valley
Year in which vineyards were planted: 1993
Yield: 15 tons/ha
Month of harvest: March

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: No.

Fermentation: For 20 days between 14 °C and 16 °C, with selected yeasts.

Malolactic fermentation: No.

Ageing: Stainless Steel tanks.

ANALYTICAL INFORMATION

Alcohol (% vol.): 12,9

Ph: 3,28

Total acidity (exp. in gr/Lt of Tartaric Acid): 6,2

Residual Sugar (gr/Lt): 4