

# RAYUN

## RESERVA



### SAUVIGNON BLANC LIMARÍ 2014

Our Sauvignon Blanc Reserva is pale green, with a complex aromatic profile, with mineral, herbs and citrus aromas. It is a fresh wine, juicy and nervous in mouth. Tasting it, it possesses a precise volume, which perfectly complements its acidity and persistence.

#### WINEGROWING

Harvest Year: 2014

Appellation: Limarí Valley

Year in which vineyards were planted: 2005

Yield: 10 tons/ha

Month of harvest: February

#### 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

Composition: 100% Sauvignon Blanc

Alcohol (% vol.): 13

pH: 3,26

Total acidity (exp. in gr/Lt of Tartaric Acid): 6,1

Residual Sugar (gr/Lt): 1,6