



## SAUVIGNON BLANC RESERVA COSTERA

2016



### TECHNICAL NOTES

#### Appellation

Leyda - Valle de San Antonio, Chile

#### Variety

100% Sauvignon Blanc

#### Alcohol

12,5%

#### Total Acidity

4,52 g/L (H2SO4)

#### pH

3,15

#### Residual Sugar

3,54 g/L

### TASTING NOTES

Bright pale green color, with an intense aromatic expression, herbal and citric notes, with hints of limes, mandarins, grapefruit and passion fruit. The taste is fresh, with an elegant minerality, and salty notes, it has a vibrant acidity, great fruit character and a soft citric finish..

Ideal to serve at 10 - 12 °C with fish and shellfish.

### VINEYARD

This wine was made from 100% hand-picked Premium Sauvignon Blanc grapes from Leyda Valley. Harvest took place on March, 2016. Leyda is a cool climate Valley located only 7 kilometers from the sea shore, on the west side of the Coastal Range. Proximity to the cold waters of the Pacific Ocean provides Leyda a cooler climate that results in a slow pace maturation for these grapes. Leyda's soil is of sandy clay texture with medium depth and less than 3% organic material. These conditions provide this wine with a unique mineral character and a crisp natural acidity. Alcoholic fermentation took place in a stainless steel vat, under cold temperature (10-12 °C), which lasted for 17 days, the wine then rested for 4 month on its fine lees before clarification.

### AWARDS

#### IWC 2017

Silver Medal



#### Decanter 2017

Silver Medal, 90 points



#### James Suckling 2018

90 points

