

Sauvignon Blanc Reserva 2007

White wine with identity and elegance

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	92% Sauvignon Blanc 8% Gewürztraminer
Alcohol:	14,1 %
Total Acidity:	3,60 g/L (H ₂ SO ₄)
pH:	3,11
Residual Sugar:	2,1 g/L



TASTING NOTES

This is a wine with character. The nose shows intense notes of grapefruit peel, tropical fruits and ripe pineapple. The palate is juicy and well-balanced offering a large range of flavours. The intensity of aromas lends to a rich, smooth and long finish.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

HARVEST REPORT

The 2006-2007 growing year started out with a rainy winter. Summer was marked with an early rain in the month of February and ended with a dry March through May allowing for good maturation potential of the grapes.

TECHNICAL NOTES

The fruit for this Sauvignon Blanc Reserva was handpicked and transported to the cellar in small boxes early in the morning to capture the optimum freshness. This process was carried out with a special care to avoid oxidation of the grapes. After a gentle pressing, the clarified must was fermented and matured during 8 months in oak barrels, 60% American and 40% French. The process included a periodic batonnage, or stirring of the lees, to ensure that the fine suspended solids remained in contact with the wine. The new wine was blended and lightly fined for bottling.