



SAUVIGNON BLANC VALLE DE RENGO 2006 FACT SHEET

HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

The grapes for this young Sauvignon Blanc were handpicked in mid-February 2006 early in the morning to capture optimum freshness. Fermentation was carried out in stainless steel tanks at low temperatures (12-14°C) in a reductive atmosphere in order to avoid oxidation of the juice.

TASTING NOTES

Vibrant light greenish-yellow in colour. The nose is young, fruity with delicate notes of lemon peel and ripe mandarin. The palate is crisp with a well-balanced acidity that lends a nice and long finish.

SERVICE TEMPERATURE

Best served at a temperature of 8° to 10°C.

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

100% SAUVIGNON BLANC

VINTAGE

2006

ANALYSIS

ALCOHOL	12,5 %
TOTAL ACIDITY	3,23 g/Lt (H ₂ SO ₄)
WINE PH	3,10
RESIDUAL SUGAR	2,0 g/Lt

