



Varietal Composition: Sauvignon Blanc.

Grapes: From Casablanca Valley, considered to be the prime zone for growing this variety in Chile.

Clones: 107 and 242.

Vineyards: More than 12 years old, with yields of less than 10 Tons per Hectare.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Alcoholic Fermentation: With native yeasts during 15 days in stainless steel tanks at a controlled temperature of 15 celcius.

Analytic Data:

Alcohol: 12.5%.

PH: 3.20.

Total Acidity: 6.70 g/l.

Tasting Notes:

Color: Bright Gold.

Nose: Notes of grapefruit, lime, pineapple and peaches combined with herbacious flavors like grass and green olives.

Taste: Citric notes linger with herves, with a fresh acidity and a long finish.

TASTING NOTES: Intense ruby red colour with violet and black reflections. Aromas of cherries, currants and ripe plums complemented by black pepper, sweet spices and cassis notes; with an elegant mineral background. Soft hint of French oak adds complexity and elegance. Good balance between fruit and wood. Fruity, the spicy notes from the Cabernet Franc emphasizing fresh plum and cherry flavors. Sweet entrance with mature tannins, balanced with good acidity; elegant, persistent on the palate and a long finish; good tannin structure, wood is perceived subtly and smoothly.

Food Pairing: Lean red meat, grilled vegetables, lamb, strong flavored cheese such as brie, camembert, cheddar or parmesan. Temperature: Drinks well between 16 ° y 18° C. Decanting recommended Maturity: Drink now or age up to 5 years