



#### Denomination of Origin

<b>D.O.</b>	Leyda Valley
<b>Harvest</b>	2019
<b>Varietal composition</b>	100% Sauvignon Blanc
<b>Yield</b>	11.5 tons/ha.
<b>Harvest date</b>	Last week of march 2019

<b>Vinification</b>	The grapes were manually harvested during the morning and sent to the winery in 400-kg bins. After pressing, the must underwent cold settling for between 24 and 48 hours. Next the alcoholic fermentation began and it lasted 25 days at a temperature of between 12°C and 14°C. All of the wine was aged in stainless steel tanks and the fine lees were stirred weekly.
---------------------	--

<b>Aging</b>	During and after malolactic fermentation, 75% of the wine was aged in touch with French oak for nine months. The remaining 25% was kept in stainless steel tanks without contact with wood.
--------------	---

<b>Production</b>	180,000 bottles
-------------------	-----------------

<b>Soils</b>	Granitic soils with different levels of meteorization from pure fractured granite through to fine granite, with varying levels of clay and quartz. These are soils on slopes, with good depth.
--------------	--

<b>Climate</b>	Coastal (12km in a straight line from the Pacific Ocean), with winter rainfall of 250-300 mm. Mornings are cloudy and there are constant cool breezes blowing in from the Pacific Ocean, which keep the average daytime temperature below 25°C throughout the grape-ripening period.
----------------	--

#### Tasting notes

<b>Color</b>	Pale yellow with greenish hues.
<b>Nose</b>	This is a wine with great fruit and floral expression (citrus notes like limes along with orange blossom), with notable herbal notes, combined with gooseberry aromas and a mineral finish.
<b>Mouth</b>	Elegant, firm and well-textured, this is a fat wine with good volume and a very long and vibrant finish.

<b>Pairing</b>	Ideal with salad, fresh shellfish like scallops and prawns and white fish like hake and sole, accompanied by a herb sauce.
----------------	--

<b>Aging potential</b>	7 years
------------------------	---------

<b>Serving temperature</b>	8 - 10°C.
----------------------------	-----------

#### Chemical analysis

<b>Alcohol</b>	13.2% vol.
	3.17
<b>Total acidity</b>	7.13 g/L (in tartaric acid)
<b>Residual sugar</b>	2.0 g/L