



ALTO VUELO

SAUVIGNON BLANC 2007

ORIGIN

▣ The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

▣ D.O	Casablanca Valley
▣ Clon	5
▣ Date	April 7 th to 21 th
▣ Yield	10 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Steel
▣ Fermentation period	20 days
▣ Aging	No

CHEMICAL ANALYSIS

▣ Alcohol	13,1
▣ PH	3,26
▣ Total acidity	6,45 g/L tartaric acid
▣ Residual sugar	2,5 g/L

TASTING NOTES

▣ Pale yellow in color with bright green hues. Classic Sauvignon Blanc from Casablanca Valley with vegetable notes of asparagus, white flowers and tomato leaves. Secondary aromas of peach and tropical fruit are present. Expressive and soft, while showing powerful citric flavors and minerality. Beautiful balance between acidity and alcohol give the wine fantastic freshness and persistence.



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