



Bill

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 - 242
▣ Date	April 20 th
▣ Yield	8 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Barrels
▣ Fermentation period	25 days
▣ Aging	4 months in french barrels

CHEMICAL ANALYSIS

▣ Alcohol	13,0
▣ PH	3,18
▣ Total acidity	6,30 g/L tartaric acid
▣ Residual sugar	2,19 g/L

TASTING NOTES

▣ Soft yellow in color. The wine has a classic Sauvignon Blanc characteristic with some herbal notes, asparagus and peach aromas, sweet and well integrated wood. In the palate the wine presents citrus flavors and soft wood.

