



MIRADOR SELECTION

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	107 and 242
▣ Date	March 20 th
▣ Yield	12 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Steel
▣ Fermentation period	19 days
▣ Aging	No

CHEMICAL ANALYSIS

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

TASTING NOTES

▣ Pale yellow in colour with green tones. On the nose, the wine has classic Sauvignon blanc characteristics with some herbal notes and asparagus with a touch of lime. On the palate, the wine presents citrus flavours with some fejoa. The wine finishes well with crisp acidity.

