

ALBAMAR

SAUVIGNON BLANC 2010

COMPOSITION

u Sauvignon Blanc 100%

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 INFORMATION

🛚 Origin	Casablanca Valley
Date	March 15^{th} to 20^{th}
• Yield	8 - 10 tons/hectare
Harvest method	Hand picked

WINEMAKING

Destemming	100 %
Fermentation period	20 days
• Fermented in	Stainless steel tanks

TASTING NOTES

Strawy yellow color with an expressive nose sprinkling grapefruit, citric, and white flowers aromas. In the palate it is young, fresh and balanced, with citric and flowers tastes. Soft mineral touch with an excellent acidity. Easy to drink.

CHEMICAL ANALYSIS

Alcohol	12.8% by volume
□ pH	3.47
 Total acidity 	5.75 g/L expressed in Tartaric acid
Residual sugar	1.90 g/L

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ALBAMA

SAUVIGNON BLAN 2010 CASABLANCA VALLEY / CHI

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