



SAUVIGNON BLANC 2009

COMPOSITION

- 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 05th to 15th
- Yield 6 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 7 days
- Fermented in French oak barrel, non toasted
- Aging 4 months in French oak barrels, non toasted

TASTING NOTES

Golden mineral color with elegant green hints. In the nose it is elegant, fresh, and complex, with aromas of passion fruit and white skin peach, accompanied by a light touch of herbal and silvester flowers softened by the French oak. The palate of our low yield estate sauvignon is creamy, soft and well structured. Balanced acidity and long ending.

CHEMICAL ANALYSIS

- Alcohol 12.5% by volume
- pH 3.28
- Total acidity 6.50 g/L expressed in Tartaric acid
- Residual sugar 2.10 g/L