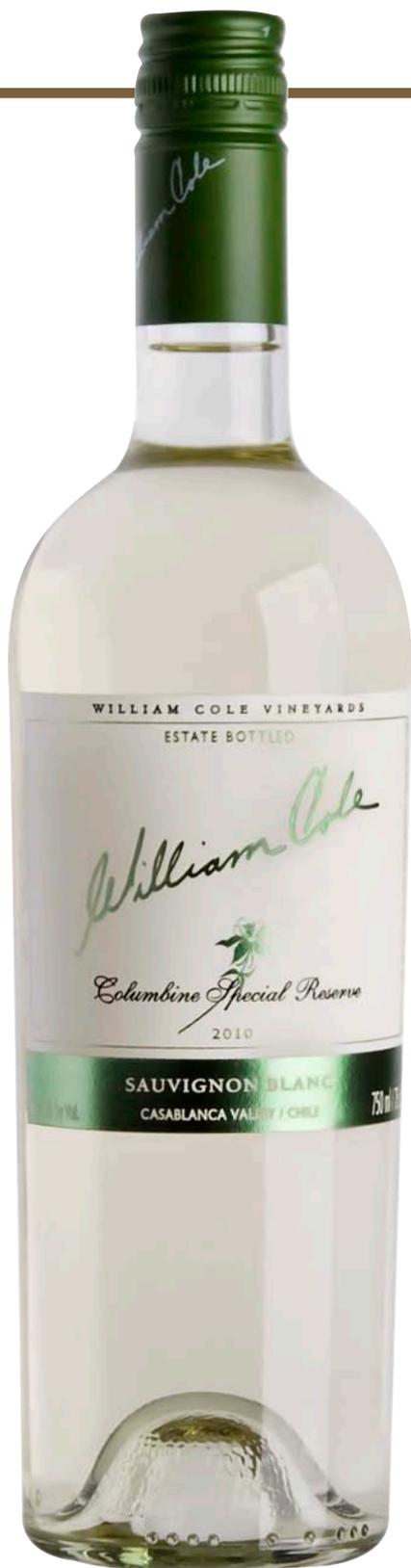




---

# Columbine Special Reserve



## SAUVIGNON BLANC 2010

### 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           | April 10 <sup>th</sup> to 15 <sup>th</sup> |
| □ Yield          | 10 tons/hectare                            |
| □ Harvest method | Hand picked                                |

### WINEMAKING

- |                       |                       |
|-----------------------|-----------------------|
| □ Destemming          | 100 %                 |
| □ Fermentation period | 15 days               |
| □ Fermented in        | Stainless steel tanks |
| □ Aging               | No                    |

### TASTING NOTES

Light golden color with bright green hints. This classic Sauvignon Blanc from Casablanca has vegetable notes of asparagus, white flowers and tomato leaves and secondary aromas of peach. Expressive and soft while showing powerful citric flavors and minerality. A beautiful balance between acidity and alcohol gives the wine a fantastic persistence.

### CHEMICAL ANALYSIS

- |                  |                                     |
|------------------|-------------------------------------|
| □ Alcohol        | 12.8% by volume                     |
| □ pH             | 3.38                                |
| □ Total acidity  | 6.60 g/L expressed in Tartaric acid |
| □ Residual sugar | 1.60 g/L                            |