



## Columbine Special Reserve



### SAUVIGNON BLANC 2012

#### COMPOSITION

- Sauvignon Blanc 100%

#### ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

#### HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 1<sup>st</sup> to 15<sup>th</sup>
- Yield 8 tons/hectare
- Harvest method Hand picked

#### WINEMAKING

- Destemming 100 %
- Fermentation period 20 days
- Fermented in Stainless steel tanks
- Aging No

#### TASTING NOTES

This wine has a luminous green color and distinguished aromas of fresh asparagus, peppers, grapefruit and lemon. Rich mineral notes are present on the nose and mouth. This balanced wine offers a long elegant finish with citric notes and ample acidity accentuated. Ideal for accompanying fish carpaccio with capers, seafood and goat cheese au gratin. Recommended serving temperature: between 10-12°C.

#### CHEMICAL ANALYSIS

- Alcohol 12.9% by volume
- pH 3.21
- Total acidity 6.50 g/L expressed in Tartaric acid
- Residual sugar 2.70 g/L

#### WILLIAM COLE VINEYARDS

Fundo El Rosal s/n, Casilla 76, Casablanca Valley, Chile  
Phone: 56-32-215-7777 Fax: 56-32-215-6606  
wcv@wcv.cl - www.williamcolevineyards.cl