



MIRADOR SELECTION

SAUVIGNON BLANC 2013

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

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|------------------|---|
| ▫ Origin | Casablanca Valley |
| ▫ Date | March 1 st to 15 th |
| ▫ Yield | 12 tons/hectare |
| ▫ Harvest method | Hand picked |

WINEMAKING

- | | |
|-----------------------|-----------------------|
| ▫ Destemming | 100 % |
| ▫ Fermentation period | 20 days |
| ▫ Fermented in | Stainless steel tanks |
| ▫ Aging | French oak |

TASTING NOTES

Our Reserve Sauvignon has a pale yellow color with light green hints. It is a vibrant and translucent wine. On the nose appear citric aromas combined with grapefruit, lime juice and tomato leaves. A complex palate is balanced with natural acidity, exotic fruits and hints of minerality. With excellent persistence and volume, it is ideally accompanied by ceviche, green salads and shrimps, Carpaccio salmon as an aperitif. Recommended serving temperature 9-10°C.

CHEMICAL ANALYSIS

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|------------------|-------------------------------------|
| ▫ Alcohol | 11.7% by volume |
| ▫ pH | 3.22 |
| ▫ Total acidity | 6.43 g/L expressed in Tartaric acid |
| ▫ Residual sugar | 1.45 g/L |

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