



MIRADOR SELECTION



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 March 05th to 15th
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 10 days
- Fermented in Stainless steel tanks
- Aging No

TASTING NOTES

Brilliant yellow color with subtle green hints. The nose offers original aromas of grapefruit, asparagus, papaya, and green chili. Young, fresh, and balanced in the palate, this estate sauvignon combines citric minerality with exotic fruits delivering a long and crispy finish. Easy to drink.

CHEMICAL ANALYSIS

- Alcohol 12.5% by volume
- pH 3.28
- Total acidity 7.00 g/L expressed in Tartaric acid
- Residual sugar 2.10 g/L