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## MIRADOR SELECTION

### 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 March 15<sup>th</sup> to 31<sup>st</sup>
- Yield 10 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 pale yellow color with green tints. This sauvignon's aromatic nose emits citrus aromas such as grapefruit and mandarin, and tomato leaf and blossoms. The complex palate offers balanced acidity and freshness, mineral character and a healthy duration. Ideal for accompanying marinated raw fish, sashimi fish and goat cheese. Recommended serving temperature: between 10-12°C.

#### CHEMICAL ANALYSIS

- Alcohol 12.8% by volume
- pH 3.32
- Total acidity 6.78 g/L expressed in Tartaric acid
- Residual sugar 2.60 g/L

