





Columbine Special Reserve

SAUVIGNON BLANC 2014

COMPOSITION

- Sauvignon Blanc 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km 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 15th to 30th
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

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

TASTING NOTES

This Sauvignon Blanc projects an attractive yellow color with greenish tints, almost translucent. The nose offers a citrus and grapefruit notes intermixed with green pepper. This medium bodied wine is persistent and refreshing, with a unique mineral acidity. Ideally served with salmon, Carpaccio, sushi, sashimi or a simple green salad. Recommended serving temperature between 10 - 12 °C.

CHEMICAL ANALYSIS

- Alcohol 11.9 % by volume
- pH 3.29
- Total acidity 6.6 g/L expressed in Tartaric acid
- Residual sugar 1.7 g/L