



MIRADOR SELECTION



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 March 15th to 30th
- Yield 12 tons/hectare
- Harvest method Hand picked

WINEMAKING

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

TASTING NOTES

This Sauvignon Blanc is a wine of straw yellow color with green, shiny with translucent dyes. A bouquet of aromas arise including white flowers, lime, tomato and salt. This wine offers a healthy duration and a cool refreshing body. The palate offers juicy acidity, mineral element with fruit and herbal touches. It is ideal for appetizers, ceviche or green salads. Recommended temperature to serve 12°C.

CHEMICAL ANALYSIS

- Alcohol 11.9% by volume
- pH 3.20
- Total acidity 6.6 g/L expressed in Tartaric acid
- Residual sugar 2.0 g/L