

Varietal

Sauvignon Blanc, Chardonnay, Viognier 2015

Variety:	Sauvignon Blanc, Chardonnay, Viognier.
Varietal composition:	60% Sauvignon Blanc, 25% Chardonnay, 15% Viognier.
Origin:	Central Valley.
Vintage:	2015.
Yield:	14-16 tons/ hectare.
Harvest Date:	March 2015.
Production:	90.000 liters (10.000 C9L).

Vinification

The Sauvignon Blanc base is a blend from several of our own lots in three different valleys: Maipo, Curicó, and Maule. In Maipo, areas such as Isla de Maipo and María Pinto are used, which gave for more tropical notes this year, such as pineapple. In Curicó lies the La Huerta zone, giving more citrus notes and thiols. The Chardonnay base is mainly from the Molina zone, whereas that of Viognier comes from Chimbarongo, providing white peach and floral notes.

The grapes are harvested at night to avoid oxidation and loss of aroma, then pressed shortly afterwards. Once decanted, fermentation is carried out under reductive conditions (without O₂ to avoid oxidation of aromas). This year we raised the fermentation temperature in some vats, in order to liberate more thiols (which give a fresh profile of grapefruit and mandarin). Another proportion was fermented in a traditional way. This year we began bottling at the end of June, enhancing the freshness and youth of the wine.

Aging Potential: Recommended to enjoy within one year.

Tasting Notes

Colour:	Greenish Yellow.
Aroma:	Intense, fresh, with citrus and thiol notes; grapefruit melded with peach and floral notes.
Flavour:	Smooth, but with a balanced, refreshing acidity.

Wine Analysis

Alcohol:	13.5°
Total Acidity:	6.3 (Tartaric Acid)
Residual Sugar:	2.5 gr/l
PH:	3.3

