



## AROMO PRIVATE RESERVE

Sauvignon Blanc 100%

Maule Valley

2017

### Vineyards, Vinification and Aging

**Training System:** VSP.

**Pruning:** Spur cordon.

**Yield:** 12.000 – 14.000 kg/ha.

**Harvest:** By hand early in the morning.

**Date of Harvest:** First and second week of March.

**Maceration:** Cold maceration for 4 to 6 hours. 20 % of the must was fermented in French oak and the rest in stainless steel. Temperature during

**Alcoholic Fermentation:** AF was maintained between 14 °C and 16 °C (57,2°F and 60,8°F)

**Aging:** AF was maintained between 14 °C and 16 °C (57,2°F and 60,8°F).

### Tasting Notes

**Color:** Bright pale yellow color with seducing greenish hues.

**Nose:** Citrusy, with notes of grapefruit, orange blossoms and a hint of passion fruit.

**Palate:** Fresh, savory and with good volume. Enticing tropical flavors and a good fruit to acidity balance.

### Analysis

**Alcohol:** 13 % vol.

**Residual sugar:** 1,65 g/L

**Total acidity:** 5,89 g/L in C4H6O6

**PH:** 3,16

### Logistic Information

**Bottle capacity:** 750 ml

**Bottles per case:** 12

**Gross weight per case:** 14,5 kg.

**Cases per pallet:** 1,0 m x 1,2 m = 14x5 = 70 Cases.