



AROMO VARIETAL

Sauvignon Blanc 100%

Maule Valley



Vineyards, Vinification and Aging

Yield: 15.000 – 17.000 kg/ha.

Date of Harvest: First and second week of march

Maceration: Cold macerated. 30% of the grapes are macerated in a press for 5 to 6 hours.

Fermentation: With select yeasts at a temperature between 14°C and 16°C.

Fermentation Time: 15 to 21 days.

Protein Stabilization: Treatment with Bentonite.

Tartrate Stabilization: The wine was kept at –4°C for 5 days.

Tasting Notes

Color: Attractive yellow robe with subtle green hues.

Nose: Aromas of citrus fruit, slight touches of white peach and a highly intense tropical character.

Palate: A very fresh and young mouthfeel with balanced acidity. Extremely pleasant and inviting.

Analysis

Alcohol: 13 %vol.

Residual Sugar: < 4.0 g/L

Total Acidity: 5,50-6.90 g/L C4H6O6

PH: 3.15-3.25

Logistic Information

Bottle capacity: 750 ml - 25,36 OZ FL

Bottles per case: 12

Gross weight per case: 14 kg.

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