

AILA

SAUVIGNON BLANC 2015

LEYDA VALLEY

"In the Mapuche dialect, Aila is a sacred word meaning nine. In an effort to provide balance to the universe and honor the local Mapuche legacy, the Aila vineyard was planted nine miles from the coast and divided into nine blocks of nine rows each. The resulting wine was the reward of those efforts and used to celebrate harmony".

DENOMINATION OF ORIGIN

Leyda - located 62 miles west of Santiago, this area is the closest to the Pacific ocean and exposed to its cool maritime conditions. Vines bedeck the rolling hillsides fully exposed to saline breezes and sandy soils, producing grapes with great acidity and distinctive minerality.

VINTAGE

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

VINIFICATION

50% of the grapes for this wine underwent a 4-hour pre-fermentation maceration at 50 F (10 C) and the remaining 50% was whole-cluster pressed. The must was clarified and fermented at 55 F (13 C) for 25 days. The new wine was fined and bottled immediately to preserve all of the Leyda Valley's cold-climate expression.

BASIC ANALYSIS

Alcohol:	13.5%
pH:	3.35
Total Acidity (H2SO4):	3.37 g/L
Volatile Acidity (C2H4O2):	0.53 g/L
Residual Sugar:	1.99 g/L

VARIETY

100% Sauvignon Blanc, hand picked from early-April.

VINEYARD YIELDS

3.75 t / acre - 9 t / ha

SERVICE TEMPERATURE

53 F (12 C)

WINEMAKER'S NOTES

COLOR : Pale yellow with green hues.

AROMA : Very expressive, revealing aromas of fresh herbs and grass. Coastal influence is showed by mineral notes along with grapefruit, limes and passion fruit.

PALATE : Firm expression of its cold climate origin, fruity and fresh texture. Refreshing and juicy finish.

GASTRONOMY : Delicious with fresh shellfish such as oysters, mussels and also ceviches. Pairs well with salads, goat cheese and white meat fishes.

