

# SELECT TERROIR

SAUVIGNON BLANC  
VINTAGE 2015



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by the rocky soils and the winds that blow down from the Andes and in from the coast.

## 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

Half of the grapes for this wine underwent a cold maceration and the other half were whole-cluster pressed. The must was fermented in stainless steel tanks at 57°F (14°C) for 25 days. The new wine was fined, filtered, and carefully bottled to preserve its freshness and fruity expression.

## ACCOLADES

• **Best Buy** – Wine Spectator 86 points - June 2014, 2013 vintage

## VARIETY

100% Sauvignon Blanc from vineyards located on the banks of the Maipo River. Hand picked from late February through early March.

## VINEYARD YIELDS

5 t / acre - 12 t / ha

## SERVICE TEMPERATURE

53°F (12°C)

## BASIC ANALYSIS

Alcohol:	12.5°
pH:	3.28
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.21 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.50 g/L
Residual Sugar:	2.69 g/L

## WINEMAKER'S NOTES

- Color :** Crystalline greenish yellow.
- Aroma :** Highly aromatic citrus fruit with notes of pears and apples.
- Palate :** Young and fresh with pleasing balanced acidity.
- Gastronomy :** Enjoy with mild fish, shellfish, ceviches, and crab.