



V9

Sauvignon Blanc 2012 by Viña Ventisquero

Vineyard

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| Variety: | 100% Sauvignon Blanc. |
| Denomination of origin: | Central Valley. |
| Soil: | Granitic clay with a depth of 80 centimetres. |
| Harvest: | The grapes were picked between 25 February and 10 March, when they had reached the peak of their aromatic potential. The clusters were hand-harvested early in the morning and then transported and carefully selected at the winery, so as to preserve the quality and character of the variety, which was grown in the Casablanca Valley. |

Wine

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| Winemaking: | The must was protected from contact with the air throughout the process, which began with a cold maceration for 12 to 14 hours to increase the contact between the juice and the skins of the grapes. Next came a slow fermentation at a constant temperature of between 12°C and 15°C, which enabled the fruit and mineral aromas typical of the variety to be drawn out. |
| Ageing: | After fermentation, the wine was aged over its lees for four months, and battonage was used to gently move it so as to increase the volume and complexity in the mouth. |
| Technical data: | Alcohol by volume: 12.0% GL; pH: 3.30; Residual Sugar: 2.15 g/L; Acidity: 6.16 g/L (Tartaric Acid). |
| Ageing potential: | This wine can be stored for up to 4 years in optimum conditions. |

Tasting notes

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| Colour: | Pale green. |
| Aromas: | This wine has a fresh nose in which tropical fruit aromas, such as pineapple and pear, are complemented by herbal notes. |
| Palate: | Elegant, with vibrant acidity, this wine retains the freshness characteristic of Sauvignon Blanc. Notes of tropical fruit are again apparent in the mouth. |

Serving suggestion

Best served at a temperature of between 8°C and 10°C, this wine pairs well with salad, seafood, ceviche and fish.