

Sauvignon Blanc

Currently there are 114.000 ha of vitis vinifera in Chile, 99.000 of which are devoted to fine varieties. The Sauvignon blanc variety in Chile covers a surface of 8.379 ha (45% of all the white fine varieties), 1.569 ha have been planted since 1996. Its great finesse and balance characterize Terra Andina Sauvignon Blanc.

Vintage	2008
Variety	100% Sauvignon Blanc
Region	100% Central Valley
Harvest	All the grapes are hand-harvested because is more gentle on grape, vines and trellising. The grapes were harvested from four different vineyards and three different valleys: 60% Rapel valley (Feb 27- March 8th) 12% Limarí valley. (March 5th) 13% Maule valley. (March 15th) 15% Colchagua valley. (Feb 25- march 6th). The yield was around 14 ton/ha and 10 ton/ha in Limari valley.
Grape maturity	The most important criterium for assessing grape is flavor development, which is done by regular tasting of fruit on the vine. Also important are condition of the fruit and vines, sugar level, total acids and pH. The target sugar level for the Sauvignon Blanc is 21 to 23°Brix.
Wine Making Details	All the stems of the grapes are removed. The berries are crushed and protected from the aire using antioxidant sulfur dioxide and inert gas blanketing. The must is cooled to reduce the temperature immediately after crushing to maintain flavors and aroma and reduce the level of SO2. Before pressing the grapes are put in skin contact for 8 to 20 hours. Pneumatic pressing separating two press fraction. The juice clarification is by gravity at 10°C with pectic enzymes. Cool fermentation at 12°C using refrigerated stainless steel tanks jackets. Non malolactic fermentation. The wine is kept in contact with the lees for one to three months at 10°C.
Tasting notes	Color: Pale straw An Intense, fresh and pure wine evoking greenfruit, grapefruit, lime, nectarines, and indigenous fruit like peach flavors and Acacia flowers. Is a fresh wine with a harmonious and pleasant aftertaste.
Aging potential	1 to 2 years, drink young to enjoy the fruit.
Technical details	Alcohol content: 12.90% vol. Total Acidity: 6.89 g/l (Expr. in tartaric Acid) pH: 3.14 Sugar: 4.18 g/l
Wine and Food	Fish and seafood dishes seasoned with a little lemon or even a touch of chili pepper, grilled chicken breast with herbs, roasted diver scallops with root vegetables and porcini mushrooms, fish or shellfish marinated in citrus juice (peruvian seviche), fresh oyster, grilled calamari with olive oil and garlic, sauteed mussels with garlic and herbs, greek salads, primavera pasta, clams corsini (baked with garlic butter, wine and parsley), spaghetti with baby clams, sashimi and sushi.

