



RESERVA

SAUVIGNON BLANC

Origin

100% Leyda Valley

Variety

100% Sauvignon Blanc

Terroir

Leyda Valley

The soils were formed from intrusive igneous rocks resulting from long-ago volcanic activity. The upper profile is of thin clay loam of low fertility and the subsoil originates in decomposed granite, which contributes a great variety of minerals. This area experiences a great coastal influence (14 km from the sea): morning fogs, moderate temperatures which vary between a minimum of 7°C to 8°C and a maximum of 20°C-23°C. Average rainfall is 320 mm per year.

Winemaking

The grapes were hand-harvested and carefully transported to the winery. The process begins with a rigorous selection of clusters, eliminating leaves and dehydrated grapes. After destemming and crushing; the juice and crushed berries are placed in a stainless steel tank, where they undergo through a cold skin maceration for 8 hours at 4°-6°C, in a completely oxygen-free environment, to maximize the extraction of aromas.

After the maceration is complete, the free run juice is racked to another tank and the skins are sent to the press. The free run must is then subject to natural cold settling, where clear juice is obtained, ready to ferment. The alcoholic fermentation takes place in stainless steel tanks, using selected yeasts. Strict temperature control ensured that it remained at 12°C-15°C throughout the process.

After fermentation is finished, the wine is racked into another tank, and is aged over its fine lees using the battonage process until the blending take place. In preparing the blend for Reserva Sauvignon Blanc, the winemaker seeks the harmony and complexity which comes from combining grapes from different clones; clone 242 contributes fruit and more exotic notes, while the freshness, tension and notes of citrus fruits comes from clone 107.

Tasting Notes

A Sauvignon Blanc which is vibrant on the palate, made from grapes which fully express the most extreme land, produced by volcanic eruptions.

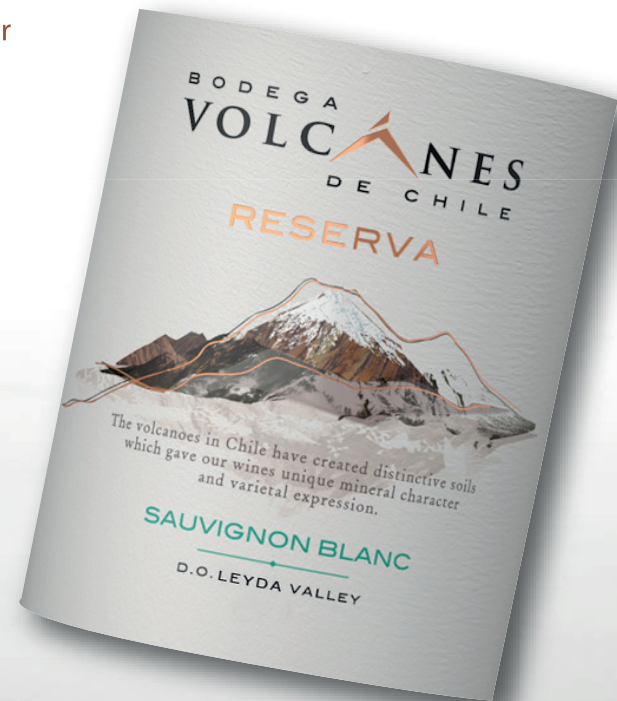
This wine is bright greenish-yellow in color. Notes of lime, grapefruit, lemon peel, white flowers and minerality on nose, with hints of white pepper and herbs.

Revealing a fresh and nervous mouth, with delicious acidity; this wine is very fruity, flavorsome and elegant.

Ideal with white meat, lean fish and shellfish, salad, pasta with subtle sauces and cheese.

Winemaker

Pilar Díaz



BODEGA
VOLCÁN
DE CHILE