

Sauvignon Blanc 2018 Pequeñas Producciones

“Bright straw color with hints of green. Expressive lime, linden blossom and jalapeño aromas on the nose. On the palate, this Sauvignon blanc has creamy, yeasty notes counterbalanced by crisp minerality and firm structure. The finish is salivating and long”



VINEYARD

All fruit was harvested from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Sourced from a mixture of two clones (60% clone 107 from the “Trampa” and 40% clone 242 from the “Cantera” blocks) from hillsides plantings on decomposed granite from the Jurassic with a thin topsoil of iron-rich red clay. The blocks used in this blend were cropped at an average of 6.5 tons per hectare (2.7 tons per acre).

HARVEST

Harvest was carried out at night on the 26th and 29th of March.

VINIFICATION

On arrival at the winery all grapes were first destemmed and crushed to a pneumatic press. The press cycle was long, in order to separate light from hard pressings. The resulting juices were left to cold settle unsulphured (at 10°C/50°F) for 1 day, following which time they were racked to neutral (more than 4 uses) French oak barrels. The juice fermented spontaneously, and temperatures peaked at 24°C (73°F). After the completion of fermentation the wines were sulphured and left on gross lees for six weeks before being blended, cold stabilized, filtered and bottled the second week of September 2018. 940 cases produced.

13.4%	3.39	6.4 G/L	1.9 G/L	0.40 G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY