

Sauvignon Blanc 2019

Pequeñas Producciones

“Pale straw color with hints of green. Expressive grapefruit, gooseberry, jasmine and jalapeño aromas on the nose. On the palate, this Sauvignon blanc has creamy, yeasty notes counterbalanced by crisp acidity and firm structure. The result is a wine with enough body and complexity to be drunk young, but it can also be aged for a few years.”



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 (65% clone 242 from the “Cantera” and 35% clone 1 from the “Bandera” blocks) from hillside 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 11th and 13th of March.

VINIFICATION

On arrival at the winery all grapes were first destemmed and crushed to a pneumatic press. The press cycle was slow and 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 night, 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 kept on the lees for eight weeks before being blended, cold stabilized, filtered and bottled.

920 cases produced.

13.5%	3.26	6.3 GL	2.1 GL	0.40 GL
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY