

CUEVAS DEL SUR

“SAUVIGNON BLANC” - Curico Valley, Chile



TECHNICAL NOTES

Sub-region: Curico Valley

Soil: Loam/clay

Alcohol: 13%

Total acidity: 5.5 g/L

Residual sugar 2 g/L

VITICULTURE

Age of vines: 22 years

Vine management system: Canopy

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 18 tons/hectare (7 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the last week of February.

VINIFICATION

Fermentation: Starts with active dry yeast (*Cerevisiae*); temperature 14-16 degrees Celsius (57-61 Fahrenheit); fermentation managed by a reductive method with minimal aeration, protecting the wine from oxidation.

Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before bottling.

TASTING NOTES

Appearance: Bright, pale yellow with green highlights.

Nose: Intense nose of citrus and green apples, with a faint hint of grass

In mouth: Crisp mouth entry; light bodied, with a very fresh finish.

Pairing recommendation: Green salads, ceviche, sushi.

AGEING POTENTIAL

2 years

**Global Wines**

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