

# CORRALILLO SAUVIGNON BLANC 2017

D.O. San Antonio Valley



# TERROIR

For this wine we selected Sauvignon Blanc clones 242, Davis 1, 297 and 107. First three clones develop an intense aromatic citrus and tropical fruit expression. Clone 107 shows more herbal aromas. Each clone is planted on different plots from our cool coastal climate vineyards on the San Antonio and Casablanca Valleys. The predominant soil is of granitic origin and very decomposed, and quartz. It brings natural complexity to the final blend. Organic and Biodynamic management ensures adequate ventilation and sunlight for optimal fruit ripening, development of aromatic compounds and also to prevent bunch diseases.

#### WINEMAKING

Harvest was done from February 20th until March 20th with yields of 8 to 11 ton/ha. Summer's hot, dry weather causes an early harvest, showing an excellent condition with grapes reflecting their varietal typicity. Plots were individually hand-harvested, selecting only grapes with optimal ripening conditions and great potential. Whole bunches were pressed and only destemmed grapes underwent a cold soak for 8 to 10 hours, in order to develop a wine with intense aromatic expression, good volume and freshness. Fermentation was done in stainless steel tanks of different sizes at low temperature for 30 days and then fine lees were pumped-over for 3 months to enhance aromatic complexity and texture.

# TASTING NOTES

Yellow brilliant color wine with green hues, with complex herbal and mineral aromas, citric notes of grapefruit, tropical fruits like papaya (Chilean carica) or mango. On the palate has a great body and elegance with refreshing acidity and juiciness on the long lasting aftertaste.

#### **FOOD PAIRING**

Excellent for appetizers and seafood, raw fish and fresh vegetable salads. Ceviche is a classic dish that would match the acidity and mineral freshness of this Sauvignon. Serve at 50° to 53° F (10° - 12° C).

### TECHNICAL INFORMATION

• Alcohol: 13,5°

· Total Acidity (g/l): 6,4

• Residual Sugar (g/l): 1,3

• pH: 3,22

• 17.000 cases produced