

VALLE DORADO SAUVIGNON BLANC 2011



ECHEVERRÍA®

Family Wines

Aromas of green apples, pineapples and peaches combine nicely with notes of fresh herbs and lemon blossoms. The palate is fresh and tasty, with a round and fruity finish.

*Roberto Echeverría
Chief Winemaker*



ORIGIN:

Chile
Central Valley

GRAPE VARIETY:

100% Sauvignon Blanc proprietor's single vineyard grapes, from ungrafted selected clones of pre-*phylloxera* French rootstock.

HARVEST:

March 28 to March 31, 2011.
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

VINIFICATION:

- Destemmed and chilled to 8 °C.
- Pneumatic pressing and 24 - 36 hours static sedimentation at 8°C prior to fermentation.
- Fermented in stainless steel tanks between 13 and 17°C for 25 days.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (Approximate Data)

Alcohol:	12.5	% by vol.
Total Acidity:	5.6	grams per liter (Tart.)
Residual Sugar:	3.5	grams per liter
pH:	3.1	

SERVING T°:

Serve between 10° and 12° C.

CELLARING ABILITY:

At least 3 years.