



SANTA ALBA

Analysis

Sub-region: Curicó Valley
Varieties: Sauvignon Blanc
Soil: Loam | clay

Alcohol: 12,5%
Total acidity: 5,5 g/L
Residual sugar: 2 g/L

Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas Our Winery receives a fair amount of wind coming from the south during the summer afternoons. This helps keep the temperature from rising too much during the summer months. Annual precipitation is of 600mm concentrated during the winter months.

Soil

This Sauvignon Blanc is made starting with grapes from parcels in northern sector, characterized by deep, loam-clay soil.

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 Note

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.
