



Arboleda

SAUVIGNON BLANC 2014



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Soil: Thin layer of loam over a base of clay with schist-type rock.

Climate: Coastal with temperate days including morning fog and cool afternoon breezes.

COMPOSITION

100% Sauvignon Blanc

ANALYSIS

Alcohol: 13%

pH: 3.21

Total Acidity: 6.85 g/L Tartaric Acid

Residual Sugar: 1.24 g/L

VINTAGE NOTES

Season 2014 was a perfect moderately warm vintage with slightly higher temperatures and less rainfall than previous season.

These conditions enabled good ripening with moderate alcohol levels and the rainfall decrease benefitted grape health. Flowering and fruit set occurred in a mild spring, followed by a summer that presented considerably low minimum temperatures during February and March, providing high concentration of aromatic compounds in the grapes.

WINEMAKER'S COMMENTS

This light greenish-straw-yellow wine stands out for its freshness, elegant breadth and good persistence. Citrusy grapefruit aromas and floral notes such as orange and lemon blossom intermingle with light notes of wild gooseberry, green chilli and tomato leaf. The palate is very crispy and juicy with citrus and intense mineral acidity.

VINIFICATION

The fruit was fermented in stainless steel tanks from 15 to 20 days at temperatures that fluctuated between 13°-15°C.

AGEING

Ageing Potential: 4 to 6 years, depending on the cellaring conditions.