



Arboleda

## SAUVIGNON BLANC 2015



### 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:** 13.5%

**pH:** 3.1

**Total Acidity:** 6.9 g/L Tartaric Acid

**Residual Sugar:** 1.1 g/L

### VINIFICATION

The fruit was fermented in stainless steel tanks from 15 to 20 days at temperatures that fluctuated between 14°-16°C.

### AGEING

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

### VINTAGE NOTES

This season in Chilhué began with favorable weather conditions during the spring and had less rainfall and slightly higher temperatures than the historic average, which helped develop a healthy and balanced canopy.

Although this year's 1,311 DD heat summation was 7% higher than the historic average (1,229 DD), the increase was primarily due to the warm temperatures in March and April 2015 after the fruit had already been picked. In fact, the wine preserved its cool-climate characteristics and obtained elegant aromatic compounds and excellent acidity levels.

### WINEMAKER'S COMMENTS

This Sauvignon Blanc features an attractive bright greenish straw-yellow color. The intense nose offers aromas of grapefruit and mandarin orange with a touch of green apple and exotic tropical fruit, all enveloped in fresh herbal notes that reappear on the palate. Delicious acidity and a mineral sensation lend complexity to this fresh and citrusy wine, which ends with good persistence and an elegant finish.