



Arboleda

## SAUVIGNON BLANC 2016



### ORIGIN

**Appellation:** Aconcagua Costa

**Vineyard:** Chilhué

**Locality:** Quillota

**Climate:** Cool maritime climate, highly influenced by the cold Pacific Ocean, which brings icy masses of water from the South Pole induced by the Humboldt Current. This results in cooling breezes that refresh the vines in the vineyard and promote morning fog.

**Soil:** The soils are formed over igneous intrusive and extrusive (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

### COMPOSITION

100% Sauvignon Blanc

### ANALYSIS

**Alcohol:** 13%

**pH:** 3.2

**Total acidity:** 6.8 g/L Tartaric Acid

**Residual Sugar:** 1.2 g/L

### VINIFICATION

90% of the grapes were destemmed, pressed and fermented in stainless steel tanks for 15 to 20 days at temperatures that fluctuated between 14° and 16° C. The remaining 10% was direct pressed and fermented in previously used French oak barrels, where the new wine remained in contact with its fine lees for 5 months.

### AGEING

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

### VINTAGE NOTES

The 2015–2016 growing season reached a heat summation that was higher than historical averages. Nevertheless, it was marked by cool weather during the spring along with a higher-than-average rainfall that allowed moderate sugar accumulation. In a change of trend, the summer reached a heat summation that was 17% higher than our recorded data. Full ripeness was reached during the first fortnight of March while preserving the fruit's purity and freshness.

### WINEMAKER'S COMMENTS

This attractive greenish-straw-yellow Sauvignon Blanc reveals intense aromas of grapefruit and lemon peel on the nose, all wrapped in fresh herbal notes. Its juicy acidity stands out on the palate along with refreshing fruit flavours. It is a vibrant wine with good persistence and an elegant finish.

### SERVICE SUGGESTIONS

Best served at 10°C.