



Arboleda

## SAUVIGNON BLANC 2017



### 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 intrusive and extrusive igneous (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

### COMPOSITION

100% Sauvignon Blanc

### ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.2

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

**Residual Sugar:** 1.1 g/L

### VINIFICATION

60% 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 40% 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

Heat summation for the 2016–2017 season was higher than the historical averages, although budbreak occurred on dates similar to the historic record due to water reserves from a particularly slightly rainy winter. Flowering occurred during the first week of November. The harvest was during the first week of March to maintain freshness and was one of the earliest record for Sauvignon Blanc in Chilhué vineyard. The yields were lower than in previous years (9%), resulting in greater concentration in the fruit.

### WINEMAKER'S COMMENTS

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

### SERVICE SUGGESTIONS

Best served at 10°C.