



CARMEN

CHILE

RESERVE SAUVIGNON BLANC 2009

Geographical Area	:	Curico Valley
Varietal Content	:	100% Sauvignon Blanc
Alcohol Content	:	12,6 %Vol
Total Acidity	:	6,76 g/l expressed as Tartaric Acid
Residual Sugar	:	2,6 g/l
pH	:	3,10

Harvest and Production :

The grapes were handpicked and rapidly transferred into the winery. The grapes were destemmed and crushed before cold pressing. Gentle pressing ensures complexity and finesse from the first extraction. The juice was kept with lees for 7 days before fermentation. The clean juice was racked off its gross lees to start fermentation. Alcoholic fermentation was carried out in stainless steel tanks between 11 and 12° C, to ensure a long fermentation and enrich the aromatic profile of our Sauvignon blanc. No malolactic fermentation took place in this wine to maintain its freshness. The wine stayed in contact with fine lees for another two months. After gentle clarification the wine was filtered and bottled to retain the freshness of a young wine.

Winemaker Comments:

This wine shows bright greenish yellow colour. The nose is clean and fresh with green capsicum, asparagus and a combination of lime and grapefruit. The wine on the mouth starts crispy and vibrant becoming rich and juicy in the mid palate. This Sauvignon blanc feels alive and vibrant finishing very long and persistent with clear minerality.

Food recommendations:

Enjoy this wine for aperitif, seafood of all kind, specially oysters and shrimps, fish, salads and white meats.



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