



# Sauvignon Blanc

## SINGLE VINEYARD

### 2012

<b>Denomination of Origin:</b>	Casablanca
<b>Vineyard:</b>	La Escultura
<b>Composition:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13.5° GL
<b>pH:</b>	3,2
<b>Total Acidity:</b>	6,00 g/l (tartaric acid)
<b>Residual Sugar:</b>	1,34 g/l



#### VINEYARD

The grapes that went into our 2012 Single Vineyard Sauvignon Blanc came from our La Escultura vineyard in the Casablanca Valley, not far from the Pacific Ocean. The proximity to the sea provides a coastal influence that moderates the temperatures during the growing season and cool breezes that encourage the grapes to ripen slowly and conserve their aromas and flavours while ensuring good levels of acidity. These conditions make the Casablanca Valley a privileged place for growing cool climate varieties, especially Sauvignon Blanc.

The vineyard was planted in 1992 with French clones 242 and 107 and American clone 1 Davis. The soil has a fine clay-loam texture, and since it is located near a stream, it has many stones, which results in a low potential for vigour. The vines are drip irrigated and vertically positioned.

**Climate:** Rainy winters and moderately warm summer days with morning fog and cool afternoon breezes.

**Soil:** Fine clay-loam texture with low vigour potential.

#### VINTAGE NOTES

**Harvest Dates:** March 1–21

**Historic Averages:**

- Heat Summation (October–April): 1,373 degree days
- Average Temperature (October–April): 16.5°C
- Daily Temperature Oscillation (October–April): 17.9°C
- Annual Precipitation: 21.8 mm

The 2011–2012 season was warm. During the months of November, December, and January, both the average high and low temperatures were higher than the historic averages, and February was the warmest month of the season rather than January, as is customary. The average low temperatures began to drop in February and continued through March and April. The heat summation for the season was 1,373 Degree Days, which is 97 DD higher than the 2010–2011 season. The lack of precipitation during the season contributed to the impeccably healthy condition of the grapes at harvest.

Due to the year's warm conditions, the harvest began 7–10 days earlier than in past seasons in order to preserve aromas, acidity, and freshness. Because irrigation was increased to maintain active canopies and the grapes were harvested early, the Sauvignon Blanc presents a good level of fruitiness on the nose and lush palates without phenolic notes, along with refreshing acidity in the wines.

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### VINIFICATION

The fruit was hand picked during the mornings and carefully transported to the cellar in small, 14-kg boxes and 400-kg bins. The grapes were then destemmed, crushed, and pressed to maintain the natural acidity as best as possible. To preserve the aromatic potential, the must was fermented in stainless steel tanks at temperatures that fluctuated between 12°C and 15°C using yeasts that were especially selected for their ability to develop aromatic compounds under low temperature conditions. Special care was taken in each step of the process to prevent the grapes from contact with oxygen in order to conserve the fresh and fruity aromas typical of the variety. The lots were aged with their fine lees for three months to develop a soft texture and good volume on the palate.

### WINEMAKER'S COMMENTS

Our 2012 Single Vineyard Sauvignon Blanc from Casablanca presents a light yellow colour and a nose that surprises with its intense aromas. The predominating tropical fruit aromas of pineapple and mango combine with citrusy lime notes and are complemented by a floral touch suggesting orange blossom. The pleasing texture offers vibrant acidity that pairs up with fresh fruit and green chilli flavours and leads on to a persistently long finish that leaves a pleasingly juicy sensation on the palate.