

# Agustinos®

ECOFRIENDLY WINEMAKING

## RESERVA

SAUVIGNON BLANC 2011  
BIO BIO VALLEY

## ANALYSIS

Alcohol: 13.0 %

Acidity: 3.5 g/L

pH: 3.1

R. Sugar: 3.9 g/L

## OUR VINEYARDS

Bio Bio Valley

Volcanic clay loam soils of medium fertility

Cool Marine-influenced mild Mediterranean climate

## HARVEST

Picked first and second week of March 2011

12 Ton/hectare

## VINIFICATION

The grapes were de-stemmed and softly crushed

Cold maceration for 8 to 12 hours before pressing

Fermentation with very clean juice at 12-13°C for 45 days

## AGEING

100% of wine was kept for 60 days

in contact with fine lees to gain volume and creaminess

## FINING & BOTTLING

Bentonite, cold stability

Earth filtration before bottling

## TASTING NOTES

A pale green-colored wine, shiny. On the nose, it presents a very nice intensity with notes of mango and passion fruit and a citric background of lime and pink grapefruit. A well-rounded, long and rich acidic aftertaste.

## FOOD MATCHING

Shellfish, specially oysters and clams

## SUGGESTED SERVING TEMPERATURE

Serve at 12°C

