

LLAI LLAJ
Sauvignon Blanc 2011
Bio Bio Valley

Analysis
Alcohol: 13.0%
Acidity: 4.8 g/L
pH: 3.2
Residual Sugar: 4.8 g/L



Variety: 100% SB clone 242 & 1 Davis

BIO BIO VALLEY

This valley is situated 500 km south of Santiago and 50 km from the coast. It is characterized by a temperate Mediterranean climate with a significant influence from the sea. There is about 1200 mm of rainfall per year. The characteristics of the valley permit the grapes to ripen slowly, preserving their freshness and the intensity of their flavors and aromas.

HARVEST

Harvest dates: 1 to 10 of March
Machine picked at night

Vineyard:

Bio Bio Valley
Miraflores & Santa Ana Vineyards
Planted in gentle rolling hills with original volcanic soil.
Moderate Mediterranean climate with maritime influence

VINIFICATION

The grape is de-stemmed and gently crushed
Cold Maceration in the press for 6 hours prior to pressing
Natural cold decantation for 24 hours
Fermentation with selected yeast
Fermentation between 12°C and 13°C for 15 days, in stainless steel tanks
There was no Malolactic fermentation. Natural acidity without external corrections.

Ageing

The wine was kept in contact with fine lees in the tanks for 5 months
Batonajes were carried out to increase volume and creaminess on the palate.

Clarification

Protein stabilization with Bentonite, cold stability.
Fine filtration prior to bottling.

TASTING NOTES

Brilliant pale green wine. Shows very good intensity on nose where blends of mangos and passion fruit stand out in a background of citrus such as lime and grated grapefruit. Its palate is round, long and rich in acidity.

