



Arboleda

SAUVIGNON BLANC 2016



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Soil: Thin layer of loam over a base of clay with schist-type rock.

Climate: Coastal with temperate days including morning fog and cool afternoon breezes.

COMPOSITION

100% Sauvignon Blanc

ANALYSIS

Alcohol: 13%

pH: 3.2

Total Acidity: 6.8 g/L Tartaric Acid

Residual Sugar: 1.2 g/L

VINIFICATION

90% 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 10% was pressed directly and fermented in previously used French oak barrels, where it stayed for 5 months in touch with its finest lees.

AGEING

Ageing Potential: 4 to 6 years, depending on the cellaring conditions.

VINTAGE NOTES

The challenging 2016 season presented various trends all along the growing period: we went from a fresh and rainy spring to a contrasting summer, which was warmer than the historic average. Towards the end of the season, the sugar accumulation in the grapes was mild, reaching its full ripeness during the first fortnight of March. The wines of this season will be remembered for their enormous vivacity and character.

WINEMAKER'S COMMENTS

This Sauvignon Blanc, of attractive straw-yellow colour with greenish hues, reveals intense aromas of grapefruit and lemon peel on the nose, all wrapped by fresh herbal notes that can also be felt on the palate. Its juicy acidity stands out on the mouth, with a refreshing fruit that makes it very complex. A vibrant wine, with good persistence and an elegant ending on the palate.

SERVICE SUGGESTIONS

Serve preferably at 10° C.