



LAS VELETAS



Winemaker: Rafael Tirado
D.O: Alquihue, DO San Javier, Maule
Harvest method: Manual
Plantation year: 1994

SAUVIGNON BLANC 2017

VINEYARD

The vineyard located at 500 masl in high Maule valley at the beginning of the Andes mountains it is influenced by the wind and his thermic inversion between valley and mountain, giving a high healthiness to the vineyard and always protecting it from the high temperatures or frost in the valley. The soils are black because to the high amount of volcanic ashes, offering to the wines a high minerality and freshness.

HARVEST NOTES

Season 2016-2017 was a low production year. The low temperatures of frost during September and October make a delay in to the sprout, that helpfully allowed the vineyard to be not affected by the high temperatures in January and February. These high temperatures generate forest fires in a big part of the main valley. In this punctual vineyard located at 500 masl was not affected by the smoke, only fall on in anticipate the harvest in one week instead last year.

TASTING NOTES

Wine very clean and bright with a light yellow color and Green shines over the sides. The intensity of the aroma is medium finding grass, green pineapple and lemon. The palate has a high rich acidity making the structure of the wine. His taste is consequent with his nose, but with a big and long mineral felling at the end almost saltiness.

FOOD PAIRING

Grilled fish, ceviche, sashimi, cottage cheese, oysters.

Color:	Light Green Yellow
Varieties:	Sauvignon Blanc
Alcohol:	13,4°
PH/ Acidity:	3.18/4.34
Residual Sugar:	1,15gr/lit
Aged:	Stainless steel
Aged Potencial:	Drink now or until 2021