

# SINGLE VINEYARD

Late Harvest 2012

MAULE VALLEY



## VINEYARDS

San Rafael Vineyard, located 30 km from the Andes Mountains. Soils of volcanic origin, of varying depths, forming slopes with different exposures to the sun. Mediterranean climate with four well-marked seasons and the influence of evening breezes from the Andes.

## VINIFICATION

Harvested by hand, stemmed, crushed and pressed as quickly as possible to avoid oxidization. Low-temperature static decanting, fermentation in stainless steel tanks at temperatures from 55.4 to 60.8°F. Fermentation is stopped when the balance is reached between the degree of alcohol, the residual sugar level and the acidity. It is then racked in French and American oak barrels

## ANALYSIS

**Alcohol:** 12,0% vol.

**Residual Sugar:** <100 g/L.

**Composition:** 95% Sauvignon Blanc, 5% Riesling



## TASTING NOTES

**Colour:** shining golden yellow.

**Aroma:** floral notes, apricots, elm-tree honey and citrusy notes.

**Flavour:** pineapple in syrup, honey, and delicious freshness. Long, syrupy and persistent.

## SERVING SUGGESTIONS

**Serving temperature:** 46.4°F°C.

**Food pairing:** Desserts that combine citrus fruits with sweets based on creams and macaroons.