

Gran Reserva

TERRANOBLE

SAUVIGNON BLANC 2018

COMPOSITION: 90% Sauvignon Blanc, 10% Pinot Blanc

DENOMINATION OF ORIGIN: Casablanca Valley, sector of Las Dichas.

SOIL: The vines are planted on granite soils which, after a long weathering process, have turned into red clays, poor in organic matter. The Sauvignon Blanc plot is number 13 and it is planted over gentle rolling hills.

CLIMATE: Our vineyard is located in the coolest area of Casablanca, marked by a cold sub humid Mediterranean climate. During the ripening period, it is predominantly influenced by the sea breezes or the morning fogs that favor the development of fruity aromas.

VITICULTURE: The vineyard was established with vines of clone 1, which deliver a more pyrazinic style. Its management includes well-covered bunches to avoid sunstrokes. A tunnel-shaped defoliation is carried out to favor ventilation and luminosity. Yields are of 10 ton/ha.

HARVEST AND VINIFICATION: Looking for fresher and more fruity wines, the grapes were harvested by hand, early in the morning, to take full advantage of the fog and thus keep the fruit at a low temperature. Pinot Blanc grapes were harvested on March 20, and those of Sauvignon Blanc, on April 3. The bunches and the grains were manually selected and then destemmed and macerated at 6°C - 8°C in the press for 8 hours before pressing. Fermentation took place between 9°C and 10°C in stainless-steel tanks, always protecting the most and the wine from oxygen. A co-inoculation with two different yeasts was carried out.

AGING: In stainless-steel tanks, stirring the wine to allow the finest lees to add complexity.

BOTTLE AGING: 3 to 4 months before releasing.

TASTING NOTES: Color: transparent, clean and bright pale-yellow.

Aroma: intense, elegant, complex and fresh aromas, showing notes of green chili, white asparagus, passion fruit and white flowers, as well as a slight citric and mineral touch.

Palate: long, with great volume, mineral and fresh. It has a well-balanced, crisp and persistent acidity that adds tension on the palate.

PAIRING: Raw fish, king crab and seafood.

SERVING TEMPERATURE: Serve ideally between 10°C and 12°C.

AGING POTENTIAL: 4 to 5 years in optimal conditions.



|ALC: 13.0° |PH: 3,25 |TOTAL ACIDITY: 6,93 g/L |RESIDUAL SUGAR: 1,17 g/L

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CHILE