

### Characteristics

<b>Variety:</b>	Sauvignon Blanc
<b>Varietal composition:</b>	100% Sauvignon Blanc.
<b>Origin:</b>	Casablanca Valley .
<b>Vintage:</b>	2008.
<b>Soils:</b>	Formed in situ with moderate slopes, loam texture, with gravel on the surface, a significant depth of approximately 2.5 meters (8.2 feet) and very good drainage.
<b>Altitude:</b>	220 meters (722 ft) above sea level.
<b>Vineyard orientation:</b>	North-south.
<b>Climate:</b>	Mediterranean, with a strong maritime influence and four distinct seasons throughout the year. The mild, warm, dry summers last approximately 7 months, and winters are cool and rainy. The cool marine breezes that blow over the vineyards during spring and summer mornings have a strong moderating effect on the temperatures and add to the excellent conditions that produce and preserve the primary fruit aromas and flavors in the wine.

<b>Conduction system:</b>	Trellis.
<b>Plantation density:</b>	3800 vides / ha.
<b>Yields:</b>	11 ton / ha.
<b>Harvest date:</b>	Third week of April.

### Winemaker's Notes

<b>Color:</b>	Bright and intense greenish-yellow.
<b>Aroma:</b>	Fresh, complex, attractive, with citrus fruit notes such as tangerine and pink grapefruit, vegetal notes (green olives and herbs), and a touch of sweat and a light mineral note that lends a very interesting aromatic complexity to this wine.
<b>Flavor:</b>	Very refined, with excellent acidity. Long and flavorful with great volume. Loaded with fruit on the palate, which features herbs and grapefruit, ending with a wonderfully long and pleasing finish.

### Chemical Analysis

<b>Alcohol:</b>	13.3°
<b>Azúcar Residual:</b>	2,44 g/L
<b>Acidez total:</b>	4.16 g/L (H2SO4)
<b>PH:</b>	3.2

### Vinification

The harvest date was determined primarily by tasting the grapes in the vineyard. The fruit was 100% hand-picked in the morning hours (7:00–10:00 AM) at optimum ripeness levels. Vinification took place in stainless steel tanks using the latest techniques (pre-fermentative maceration, whole-cluster pressing and direct crushing) the must was raked into tanks, 100% naturally decanted to clean and fermented at 11° to 13°C (52°–55°F). The wine was lightly clarified before bottling and then held in our temperature- and humidity-controlled cellars for two months prior to release.

Aging Potential: 3 years.

### Food and Wine Pairing Suggestions

The fresh and zesty acidity make this a great aperitif wine, or serve it with low-fat goat, mozzarella, or farmers cheese, or with white fish, sushi, ceviche, oysters, clams, and green salads. Serving Temperature: 8–10°C (46°–50°F)



*Reserva  
Sauvignon Blanc*