



Valle de Elquí



## Sauvignon Blanc Reserva 2019

<b>Grapes:</b>	100% Sauvignon Blanc
<b>Region:</b>	Elqui Valley
<b>Vineyards:</b>	Titon
<b>Exposure:</b>	North to South
<b>Altitude:</b>	1,120 feet above sea level
<b>Soil:</b>	Decomposed granite & some clay.
<b>Vine Age:</b>	10-20 years
<b>Vine Density per acre:</b>	2,000 vines per acre
<b>Time of Harvest:</b>	April
<b>Vinification Process:</b>	Grapes are fermented in stainless steel tanks with selected yeasts.
<b>Aging Process:</b>	After full malolactic fermentation the wine is partially aged in French oak barrels for 4 months.
<b>Alc %:</b>	13.00%
<b>Dry Extract:</b>	21,40 g/l
<b>Acid (total):</b>	3,92 g/l
<b>Acid (volatile):</b>	0,42 g/l
<b>Residual Sugar:</b>	1,92 g/l
<b>pH:</b>	3.34
<b>Tasting Notes:</b>	Brilliant yellow color. Nose is intense reminiscent of figs, elderflowers, grapefruits and sage. Good character (citrus and melon notes), acidity and long crisp finish on the palate- very opulent wine.
<b>Winemaker:</b>	Giorgio Flessati
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Best drink with light fishes, white cheeses such as goat and Mozzarella.