

# Coastal Reserve Sauvignon Blanc 2016

*Limited Edition - Cool Climate Wine*

<b>D.O.:</b>	Leyda, San Antonio Valley, Chile
<b>Grape variety:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	12,5%
<b>Total Acidity:</b>	4,52g/L (H <sub>2</sub> SO <sub>4</sub> )
<b>pH:</b>	3,15
<b>Residual Sugar:</b>	3,54 g/L

## TECHNICAL NOTES

This wine was made from 100% hand-picked Premium Sauvignon Blanc grapes from Leyda Valley. Harvest took place on the 29th of March, 2016. Leyda is a cool climate Valley located only 7 kilometers from the sea shore, on the west side of the Coastal Range. Proximity to the cold waters of the Pacific Ocean provides Leyda a cooler climate that results in a slow pace maturation for these grapes. Leyda's soil is of sandy clay texture with medium depth and less than 3% organic material. These conditions provide this wine with a unique mineral character and a crisp natural acidity. Alcoholic fermentation took place in a stainless steel vat, under cold temperature (10°-12° C), which lasted for 17 days, the wine then rested for 4 month on its fine lees before clarification.



## TASTING NOTES

Bright pale green color, with an intense aromatic expression, herbal and citric notes, with hints of limes, mandarins, grapefruit and passion fruit. The taste is fresh, with an elegant minerality, and salty notes, it has a vibrant acidity, great fruit character and a soft citric finish.

## AWARDS

- Decanter 2017 Silver Medal **90 Puntos**
- IWC 2017 Silver Medal