



## SAUVIGNON BLANC RESERVA 2006 FACT SHEET

### HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

### TECHNICAL NOTES

This wine is the result of Sauvignon Blanc grapes selected from our 20-year-old vineyards where yields do not exceed 6.000 kgs per hectare.

The grapes were handpicked at their peak of maturity in early March. Fermented and matured in a mix of new oak barrels (60% American and 40% French), after 4 months the wine was lightly fined for bottling in July 2006.

### TASTING NOTES

Bright yellow-gold in colour with an intense nose that shows complex aromas of tropical fruits and toffee notes. The palate is flavourful with notes of butterscotch that lend a smooth finish, and a well-balanced acidity.

### SERVICE TEMPERATURE

Best served at a temperature of 10 to 12°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% SAUVIGNON BLANC

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14,8 %
TOTAL ACIDITY	3,25 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,19
RESIDUAL SUGAR	1,7 g/Lt