

Sauvignon Blanc Valdemoro 2007

White wine young and fruity

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	100% Sauvignon Blanc
Alcohol:	12,3 %
Total Acidity:	4,07 g/L (H ₂ SO ₄)
pH:	3,09
Residual Sugar:	1,4 g/L



TASTING NOTES

Vibrant light greenish-yellow colour. The nose is young and fresh with delicate notes of tropical fruits. The palate is smooth with a natural and well-balanced acidity offers a clean and fruity finish.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

HARVEST REPORT

The 2006-2007 growing year started out with a rainy winter. Summer was marked with an early rain in the month of February and ended with a dry March through May allowing for good maturation potential of the white grapes.

TECHNICAL NOTES

In order to capture the aromas and optimum freshness of the grapes, the fruit for this young Sauvignon Blanc was handpicked early in the morning. After a gentle pressing, the fermentation was conducted in stainless steel tanks at controlled temperatures between 10° and 14°C. Temperatures of fermentation remained low to preserve the freshness, aromas and intensity in the final wine.