



## SAUVIGNON BLANC VALLE DE RENGO 2007 FACT SHEET

### HARVEST REPORT

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

### TECHNICAL NOTES

The grapes for this young Sauvignon Blanc were handpicked in mid-February 2007 early in the morning to capture optimum freshness. Fermentation was carried out in stainless steel tanks at low temperatures (12-14°C) in a reductive atmosphere in order to avoid oxidation of the juice. After alcoholic fermentation, the wine was lightly fined and bottled in June 2007.

### TASTING NOTES

Vibrant light greenish-yellow in colour. The nose is young, fruity with delicate notes of lemon peel and ripe mandarin. The palate is crisp with a well-balanced acidity that lends a nice and long finish.

### SERVICE TEMPERATURE

Best served at a temperature of 8° to 10°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% SAUVIGNON BLANC

### VINTAGE

2007

### ANALYSIS

ALCOHOL	12,5 %
TOTAL ACIDITY	4,09 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	2,98
RESIDUAL SUGAR	1,23 g/Lt

