



## SAUVIGNON BLANC

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5 ± 0.5 g/l
RESIDUAL SUGAR	< 4 g/l

### CLIMATE

These vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer. Annual rainfall averages about 600 millimeters (23.6 inches) concentrated in winter months.

### VINIYARD

**Year of plantation:** 1990

**Trellising system:** Vertical Shoot Positioned trellis

**Density:** 1,660 plants/hectare (670 plants/acre)

**Yield:** 18 tons/hectare (7 metric tons/acre)

**Harvest method:** Mechanical harvest during last week of February.

### WINEMAKING

**Fermentation:** Starts with active dry yeast (*Cerevisiae*) at temperatures that range between 14°C and 16°C (57°F-61°F). Fermentation under a reductive method with minimal aeration, protecting the wine from oxidation.

**Aging:** Aged on its lees in stainless steel vats for 2-3 months before bottling.

### TASTING NOTES

**Appearance:** Bright pale yellow colour with green hints.

**Nose:** Expressive notes of lime and green apples with herbal hints.

**In mouth:** Palate is fresh, crisp, with a nice acidity and a very pleasant finish.

### PAIRING RECOMMENDATION

shushi