

# VILCÚN



## SAUVIGNON BLANC CENTRAL 2015

Sauvignon Blanc has aromas reminiscent of fresh pineapple, citrus and lavender. The palate is a nervous wine with balanced acidity and a very pleasant aftertaste.

### WINEGROWING

Varietal composition: 100% Sauvignon Blanc  
Harvest Year: 2015  
Appellation: Central Valley  
Year in which vineyards were planted: 1993  
Yield: 15 tons/ha  
Month of harvest: March

### WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: No.

Fermentation: For 20 days between 14 °C and 16 °C, with selected yeasts.

Malolactic fermentation: No.

Ageing: Stainless Steel tanks.

### ANALYTICAL INFORMATION

Alcohol (% vol.): 12,9

Ph: 3,28

Total acidity (exp. in gr/Lt of Tartaric Acid): 6,2

Residual Sugar (gr/Lt): 4