

## ORGANIC SAUVIGNON BLANC



<b>VINTAGE</b>	<b>2006</b>
<b>Winemaking Team</b>	Marcelo Retamal, Felipe Müller and Adriana Cerda
<b>Grape Variety</b>	100% Sauvignon Blanc All of the grapes have been fully certified by the BCS Öko-Garantie GmbH (Germany)
<b>Apellation</b>	Maipo Valley
<b>Soil</b>	The grapes come from a very special and unique plot of land. The vines are planted in a alluvial soil with lots of stones and sand wich is very poor in terms of fertility and has an excellent drainage
<b>Production</b>	From the pruning to the harvest, all work done in the vineyards was under the Organic Management Program (certified by BCS) and the careful supervision of the winemaking team in order to produce the best quality of fruit possible. The grapes were handpicked at their optimum ripeness looking for an aromatic, fresh and balanced wine, showing all the potential of its terroir. The vinification was carried out in stainless steel tanks, under strict temperature control (11°-13,5°C). The wine was then kept in stainless steel tanks at a constant temperature until bottling.



Straw-yellow in colour with tints of green, very clear, bright and transparent; on the nose, this Organic Sauvignon Blanc is fresh and citric with aromas reminiscent of herbs and white peaches. Inthe mouth, the freshness is foremost and grabs the attention. It is balanced with flavours that remind one of fresh fruits like pineapples. Wonderful refreshing finish!

#### Cellaring Recommendations

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#### Suggestions

Serve between 10° and 11°C. Ideal with smoked cheese, all kinds of fish with light sauces, oysters and vegetables of organic origin.



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