



Puerto Viejo Sauvignon Blanc, Maule Valley 2016

Exportadora Sur Valles Limitada (Vina Requiringua), Chile

eCommerce # 420934 | 13.0 % alc./vol. | \$14.00

Green apple and lime aromas are well presented and clean. This has a citrusy feel to go with lime, passion fruit and grapefruit flavors. A mildly pithy and citric finish delivers plenty of youthful kick.

(Michael Schachner about 2014 vintage, Wine Enthusiast, 2015)

Terroir:

Vineyards are in the Central Valley of Chile. 120 hectares of vineyards in the Maule Valley called Yervas Buenas. Because Yervas Buenas is close to the Andes, climate is cool temperate with a Mediterranean rainfall regime, moderately warm summers and very rainy winters.

Soil: shallow alluvial sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix.

Vines: 8 y.o. Density: 3,330 plants/hectare.

Harvest: Hand picking, with double selection in vineyard, in the first half of March.

Vinification:

Fermentation with active dry yeast (*Cerevisiae*) at temperature 14-16°C, fermentation managed by a reductive method with minimal aeration, protecting the wine from oxidation. Batonnage with lees in stainless steel vats for two months.

Variety: Sauvignon Blanc 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at ~12°C. Perfect aperitif. Ideal accompaniment for pastas, crab, oysters.

International Wine Challenge'15 (14vntg)
Wine Enthusiast'15 (14vntg)

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