

Las Mercedes

Singular



SAUVIGNON BLANC 2016

TASTING NOTES

Light straw yellow.

It presents citric fruits like grapefruit, pineapple, mango mixed with floral aromas and mineral notes.

It is a complex and elegant Sauvignon Blanc with a very good volume in mouth, fresh acidity and long ending, where persist the salty and mineral notes.

Enjoy with with seafood such as raw oysters or rock fishes that are tastier and structured.

Best before: It is recommended for serving it now, but until 3 years it could maintain its personality with mineral and fresh notes.

It is better, if it is served at 10-12°C.

DESCRIPTION

Vintage	:	2016
Valley	:	Maule
Blend	:	100 % Sauvignon Blanc

VIEYARDS

Land	:	Batuco,30 Kms. from Pacific Ocean,187 MASL
Block	:	6 and 7
Soil	:	Granitic soil, with high degree of decomposition mixed with sand
Yield	:	10.000 kg/ha
Harvest	:	Handpicked in small boxes (12 kg) during third week of march

VINIFICATION

Cold maceration	:	In the press for 6 hours
Fermentation	:	12 days in stainless Steel tanks at 15-17 °C

TECHNICAL DATA

Alcohol	:	13,0°
Ph	:	2,8
Residual sugar	:	1,2
Total acidity	:	7,0