

— F I N C A —  
**PATAGONIA**  
— C H I L E A N W I N E R Y —

RESERVE

**DESCRIPTION**

VARIETY: Sauvignon Blanc  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13,5°

**VINEYARDS**

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**CLIMATE**

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

**VINIFICATION**

The grapes were harvested by hand early in the morning at middle of March. In order to extract aromas 25 % of the must is underwent skin contact at low temperatures prior to alcoholic fermentation and the other 75% is only the free run juicy to fermented in stainless steel tank with select yeast at temperatures ranging from 12° to 14°C during a twenty-days, period allowing the extraction varietals aromas. Then we stir the lees to extract flavour and aromas from the yeast. . Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

**NOTES FROM OUR**

**WINEMAKER**

Our Sauvignon Blanc has a yellow color with greenish tones. A complex nose dominated by pineapple and gooseberry. The mouth follows the nose with a superb mouth feeling and richness. The acidity provides the skeleton and gives the wine focus. The end of mouth extends with lime and minerals. It matches appetizers, Fresh or cooked seafood, such as oysters, scallops and salmon

**RECOMMENDED**

**SERVING**

**TEMPERATURE** Between 12° - 13°C

