

Manta

Manta's Sauvignon Blanc fruit is sourced from life-long growers, all in the central part of Chile known as "Maule Valley". Gravel and laterite soils predominate in most of the best vineyards with some sandy loam soils in other areas. A range of canopy management strategies is employed with the objective of maximizing sunlight into the fruiting zone. The most favored technique is vertical shoot positioning which improves sunlight exposure, thereby enhancing fruit flavor development. Irrigation is used judiciously to maintain balance vine growth and a steady rate of ripening.



Fruit was harvested manually to ensure its arrival to the winery in good conditions. A small amount of SO₂ is added to the fruit before crushing and de-stemming sent through a must chiller to a tank press. The juice is gently and slowly pressed from the skins receiving skin contact for further flavor extraction. The juice was racked off all lees and fermented in stainless steel tanks at controlled temperatures. All batches were bentonite fined and bottling took place in August.

Sauvignon Blanc



Varietal/Blend: Sauvignon Blanc
Farming Practices: conventional
Elevation / Exposure: varied
Soil: a combination of gravel, laterite soils and sandy-loam soils
Vine Training: Guyot
Harvest Technique: mechanical and by hand
Year Vines Were Planted: 10-15 years
Yeast: selected
Fermentation: destemmed / slowly pressed with extended skin contact with must to enhance aromatic characteristics
Maturation: 4 months in tank
Sulfur: minimal
Alcohol: 13%
Fined: bentonite
Filtered: no
Country: Chile
Region: Central Valley
Subregion: Maule Valley

Fresh and intense aromas of tropical fruits, melon and orange blossom. Lacy minerality and smooth well-tailored fruit drive the wine. Lovely structure and a long, dry finish.