



MANTA SAUVIGNON BLANC

TASTING NOTES

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

FOOD PAIRING

Ideal for aperitifs, salads, sea food on the shell, sushi and antipasto.

ANALYSIS

Alcohol: 13,1% Tot. Acidity: 3.56 g/l
PH: 3.29 Residual Sugar: 1.66 g/l

VINEYARD

The Sauvignon Blanc fruit is sourced from long-term growers vineyards, all in the central part of the country 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. All 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.

VINIFICATION

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 and transfer through a must chiller to a tank press. The juice is gently expressed from the skins receiving extended 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.