



C A L C U

VINTAGE: 2017

VALLEY: Colchagua

ALCOHOL: 12,5%

VARIETIES: 100% Sauvignon Blanc.

## Reserva Especial Sauvignon Blanc

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### VINEYARD

Our vineyard is located at the foothills of The Andes at 500 meters above sea level, one of the highest in altitude and closest to The Andes in the Colchagua Valley. The height grants very special features to the Sauvignon Blanc, as in the cool climate the grapes mature slowly and develop a nice range of aromas, from white tropical fruit to delicate herbal notes.

The soils are alluvial, deep and well drained, due to their high stone and gravel content, and are very poor in organic matter. This, coupled with the special climate of The Andes, results in a particular Sauvignon Blanc, dened by a unique freshness and minerality.

### 2017 CLIMATE

The season was quite cold, which delayed the ripening process and induced quite moderate alcohol levels. Nonetheless, the wine eventually brought about an excellent

### HARVEST & WINEMAKING

- 100% Handpicking and sorting of clusters and grapes.
- Fermentation temperaturEs between 12-14°C.
- Destemming and crushing, followed by the pressing of the grapes.
- Natural clarication of the juice and fermentation in stainless steel tanks with low levels of turbidity (80 NTU).

### REVIEWS

*«A true wine that highlights its special terroir. Very expressive and clean aromas such as tropical and citrus fruit whit some hints of sparragus. The mouth feeling is very refreshing, emphasizing its natural acidity with a long, salty and elegant finish »*, Rodrigo Romero, Winemaker.

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