



ALBAMAR

SAUVIGNON BLANC 2016

COMPOSITION

- Sauvignon Blanc 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 1st to 15th
- Yield 12 tons/hectare
- Harvest method Hand picked

WINEMAKING

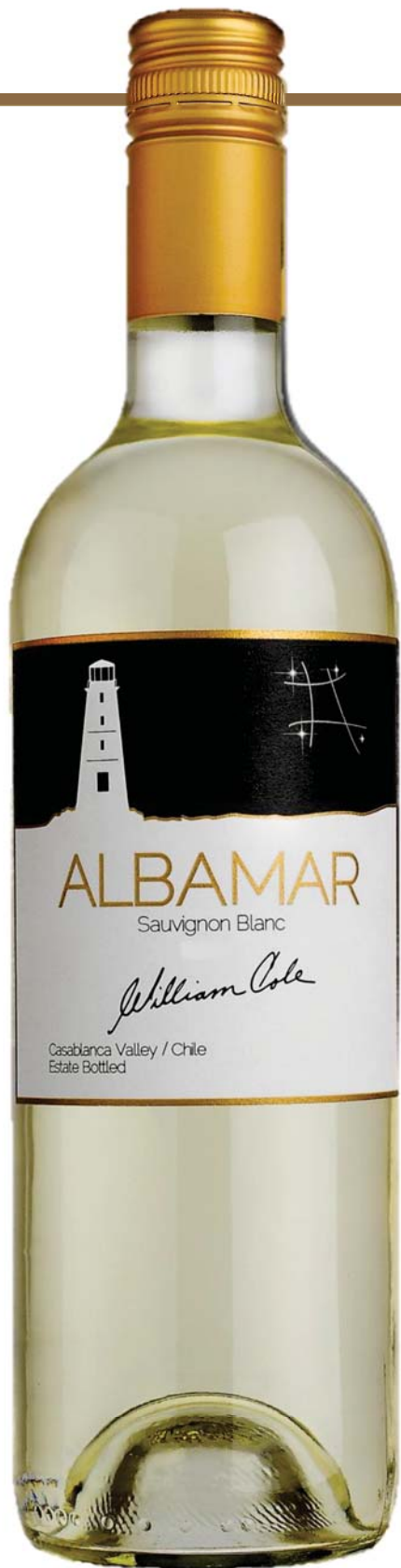
- Destemming 100%
- Fermentation period 25 days
- Fermented in Stainless Steel tanks
- Aging No

TASTING NOTES

Our Sauvignon Blanc has a straw yellow color. The nose suggests aromas of various fruits such as pineapple, grapefruit and passion fruit, along with notes of peach and citrus. The mouth offers fresh acidity, light volume and pleasant persistence. Ideal with green salads, ceviche or as an appetizer. Recommended serving temperature between 10-12°C.

CHEMICAL ANALYSIS

- Alcohol 13.0% by volume
- pH 3.61
- Total acidity 5.77 g/L expressed in Tartaric acid
- Residual sugar 2.96 g/L



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