



ALBAMAR

SAUVIGNON BLANC
2018



COMPOSITION

Sauvignon Blanc 100%

HARVEST INFORMATION

- Origin: Casablanca - Chile
 - Date: Second half of March
 - Yield: 14 ton / ha
 - Harvest method: Mechanical harvest
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WINEMAKING

- Destemming: 100 %
 - Fermentation period: 15 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTE:

Silver yellow color with silver edges almost translucent and bright, on the nose stand out citrus notes something floral jasmine. Body and medium persistence. Citrus and mineral in the mouth with slight salty notes. Tasty acidity. Ideal to match fish and seafood. Recommended serving temperature serving between 10-12° C.

CHEMICAL ANALYSIS

- Alcohol: 12.5 % by volume
- pH: 3.30
- Total acidity: 6.80 g/L (Tartaric acidity)
- Residual sugar: 1.4 g/L