



ALBAMAR

SAUVIGNON BLANC
2020



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 in color with silver edges almost translucent and bright, citrus notes and some grapefruit stand out on the nose. Medium body and persistence. In the mouth you can feel citric and mineral notes with slight salty touches. Of rich acidity. Ideal to accompany fish and seafood.

Recommended serving temperature serving between 10-12° C.

CHEMICAL ANALYSIS

- Alcohol: 13.3 % by volume
- pH: 3.5
- Total acidity: 5.7 g/L (Tartaric acidity)
- Residual sugar: 1.3 g/L