

# ECHEVERRIA

## LATE HARVEST

### SAUVIGNON BLANC 2017

(NOBLE BOTRYTIS)



ECHEVERRIA®  
*Family Wines*

"This Late Harvest Sauvignon Blanc is made using our own estate grown grapes and hand picked in several stages in late autumn to ensure the presence of true Botrytis, which requires very specific conditions for growth. Powerful aromas of mature peaches, apricots and honey, these characters reappear on the palate, enhanced by marked notes of quince jam. Creamy honey flavours are enlivened by balanced levels of acidity. Rich, intense and full-bodied, this exceptional wine has a long and elegant finish where fruit and botrytis qualities express themselves in perfect harmony."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Curicó Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

100% Sauvignon Blanc proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock

#### HARVEST:

June 06th, 2017, in four different stages, to select specific clusters with the desired degree of ripeness and noble botrytis.  
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.  
Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Whole cluster pressing with a 48-hour static sedimentation prior to fermentation.
- Fermented with selected yeasts between 16 18° C constant temperature in stainless steel tanks for 45 days.
- Transferred to French oak barrels for moderate ageing.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	5.5	grams per liter (Tart.)
Residual Sugar	92.8	grams per liter
pH:	3.7	

#### SERVING T°:

Serve between 4° and 8°C.

#### CELLARING ABILITY:

At least 12 years



Sustainable Winery  
ISO 9001- HACCP

#### KEY DESCRIPTORS:

Elegant - Complex - Well Balanced - Expressive - Rich Concentrated -  
Long Finish