

ECHEVERRIA

COOL CLIMATE

SAUVIGNON BLANC 2018



“The grapes for the new Cool Climate Sauvignon Blanc are sourced from coastal vineyards in Leyda and Litueche. It is a vibrant wine that combines intense aromas of passion fruit, with citrus notes of grapefruit and lime. In the palate it is fresh and voluminous with a balanced natural acidity and an elegant finish.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Casablanca Valley



GRAPE VARIETY:

Sauvignon Blanc grapes from cool climate regions.

HARVEST:

March 28th, 2018.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

WINEMAKING:



Vegetarian



Vegan

- Careful selection of grapes before crushing.
- Destemmed and chilled to 8°C.
- Two to four hours skin contact maceration at 8-10°C.
- Only free run juice from pneumatic pressing and 24-36 hours static sedimentation at 8°C prior to fermentation.
- Fermented in stainless steel tanks at 11°-15° C controlled temperature for 25 days and stored over fine lees for 2 months with selected yeasts.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13	% by vol.
Total Acidity:	5.7	grams per liter (Tart.)
Residual Sugar:	1.1	grams per liter
pH:	3.2	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 4 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Elegant



Sustainable Winery
ISO 9001- HACCP