

RAYUN



Varietal

Sauvignon blanc 2013 Central Valley

An intense and fresh citric nose with notes of green apple and zippy gooseberry, combined with a crisp refreshing palate with good persistent finish.

The grapes come from the Central Valley of Chile, well known for the great quality and concentration of its wines. The broad day-night temperature differentials, as well as the long, dry and sunny summers, allow the fruit to ripe slowly and express all its varietal character.

Winemaking:

The grapes were handpicked in the early morning hours during the last week of February and the first week of March 2011. The fresh temperatures in the morning hours help us to preserve the fresh and aromatic aromas of the Sauvignon Blanc.

The grapes were carefully pressed. Half of the grapes went through cold maceration at 8°C for 3-4 hours. The remaining grapes were directly vinified, in order to preserve the natural acidity of the grapes. A reductive fermentation took place in stainless steel tanks at low temperatures of 12-13 °C with specially selected yeasts that could enhance the citric and mineral notes that characterize our Sauvignon Blanc.

After fermentation the wine remained in stainless steel tanks on its fine lees for 2 months. The wine was stabilized and filtered previous to its bottling.

Analysis:

Alcohol:	12.5 % vol
Acidez total:	6.15 g/l ácido tartárico
Acidez volátil:	0.34 g/l acetic acid
pH:	3.31
Azúcar residual:	2.22 g/l

