



SAUVIGNON BLANC 2009



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In 1863 Luis and Isidora Goyenechea travelled to France to study the vineyards and wineries in Bordeaux, where he bought cuttings of vines, including Sauvignon Blanc Martillac in Graves. With the process of mass selection, the descendants of these vines now grow in the vineyards of Macul and Buin. The varietal character of this wine makes it easy to take and enjoy.

WINEMAKER'S NOTES

The 2009 season presented excellent conditions for the maturation of white grapes. A cold winter with normal rainfall and a warm and dry summer resulted in white wines of excellent quality, with attractive aromas and vibrant acidity.

TASTING NOTES

This delicate wine has a very light yellow, clear and bright colour. In the nose it surprises by its intensity and exquisite citrus and tropical notes, with some mineral hints. It feels lively and balanced with a sparkling tone in the mouth that makes it more elegant. There are retro tastes of French lemon peel and apricots. Very juicy, with good acidity and body.

HARMONY

A very fresh wine, it is an excellent companion for shrimps, white fish ceviche and sea urchins.

TECHNICAL DATA

Varietal Composition: 100% Sauvignon Blanc

Total Acidity: 5.62 g/L

pH: 3.12

Alcohol: 13.7 %

Residual Sugar: 2.3 g/L