



SAUVIGNON GRIS 2009

In the mid-nineteenth century, the Cousino family imported vine cuttings from the region of Graves in Bordeaux; among them came this variety of Sauvignon. Over time we have seen that the Sauvignon Gris has adapted amazingly in the Maipo Valley, delivering a distinctive wine with wildflowers and citrus aromas with more body and a richer texture than their brothers Sauvignon.

THE WINEMAKER'S VINTAGE 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.

WINEMAKING

The harvest of Sauvignon Gris was performed manually, during the nights of the last days of February, when the grapes were fully ripe. 100% of the grapes were pressed to accentuate the natural freshness of the wine. The yeasts used were AK 23 and the X5, and fermentation took about 30 days at a temperature of 13 ° C (55 ° F). Then the wine was kept for 5 months in stainless steel tanks before its bottling in October.

TASTING NOTES

With a bright golden colour, this wine has a surprising freshness on the nose. Fruity notes such as peach, pineapple and lemon are predominant. Its flavour is very fresh, sparkling and extremely tasty and fun.

HARMONIES

It is a great companion for oysters, mussels and clams with green sauce. Moreover, because of its freshness, is an outstanding appetizer.

TECHNICAL DATA

Varietal Composition: 100% Sauvignon Gris

Appellation: 100% Maipo Valley

40% Macul

60% Buin

Total Acidity: 5.5 g/l

pH: 3.19

Alcohol: 13.9 %

Residual Sugar 1.8 g/L