

VINO DE EYZAGUIRRE

Colchagua Valley, Chile

SAUVIGNON BLANC 2009

Pale straw color with soft green hues. On the nose, it has fresh notes of lychee and lemon zest with hints of grass and tropical fruits. In the mouth it shows lively acidity, appealing brightness and good volume with a long, pleasant finish.



VARIETAL COMPOSITION: 92% Sauvignon Blanc
8% Viognier

Harvest

Harvest:	By hand
Vintage:	March, 2009
Appellation:	Colchagua Valley
Age of the vines:	9 years
Yield:	6 tons per acre

Vinification

Fermentation:	Selected yeast, 14-16°C, 30 days
Malolactic Fermentation:	No
Aging:	3 months in stainless steel tanks

Technical Information

Alcohol:	13.0%
Total Acidity:	5.85 g/l
Volatile Acidity:	0.44 g/l
PH:	3.20
Residual Sugar:	3.6 g/l
Free SO ₂ :	30 mg/l
Total SO ₂ :	110 mg/l