

LAPLAYA®

BLOCK SELECTION RESERVE SAUVIGNON BLANC 2008

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 lovely acidity, appealing brightness and good volume with a long, pleasant finish.



VARIETAL COMPOSITION: 100% SAUVIGNON BLANC



Harvest

Harvest:	By hand
Vintage:	March, 2008
Appellation:	Limarí Valley
Age of the vines:	4 years
Yield:	4 tons per acre

Vinification

Maceration:	Cold, 8 hours before fermentation
Fermentation:	Selected yeast, 15°C, 30 days
Aging:	3 months in stainless steel tanks

Technical Information

Alcohol:	13.3%
Total Acidity:	6.0 g/l
Volatile Acidity:	0.43 g/l
PH:	4.80
Residual Sugar:	3.21 g/l
Free SO ₂ :	17 mg/l
Total SO ₂ :	126 mg/l