

# LATE HARVEST

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Bright yellow color. With aromas of melon, quince and papaya, it is sweet yet well balanced with lingering fresh acidity and notes of spices and toffee. Best served chilled.



**VARIETAL COMPOSITION:** 100% Sauvignon Blanc

## Harvest

Harvest:	By hand
Vintage:	June, 2007
Appellation:	Colchagua Valley
Age of the vines:	13 years
Yield:	3.8 tons per acre

## Vinification

Fermentation:	13-16°C, 28 days
Aging:	8 months in French oak, at least 3 months in bottle

## Technical Information

Alcohol:	12%
Total Acidity:	7.7 g/l
Volatile Acidity:	1.50 g/l
pH:	3.07
Residual Sugar:	125 g/l
Free SO <sub>2</sub> :	30 mg/l
Total SO <sub>2</sub> :	340 mg/l