



## SAUVIGNON GRIS 2008

Sauvignon Gris is a rare variety in the New World. In the mid 19th century, when the Cousiño family imported vine cuttings from the Graves region in Bordeaux, they also brought this Sauvignon variety, Varietal # 917. Over time, the Sauvignon Gris adapted superbly to the Maipo Valley, yielding a wine with distinct aromas of wildflowers, citrus and spicy fruits, with decidedly fuller body and richer texture than it's Sauvignon siblings.

### THE WINEMAKER'S VINTAGE NOTES

"The 2008 season was marked by a cold winter with lower than normal rainfall and a warm, dry summer. The grapes were hand-harvested within the anticipated dates and the result was a wine with excellent varietal expression, fresh and balanced".

### WINEMAKING

At the moment of the harvest, the Sauvignon Gris fruit was fully mature, with an average Brix of 24%. The fruit's entire cluster was pressed to accentuate the must's natural freshness. The yeast culture QA # 23 was used and the juice was fermented at 13°C (55 °F) for 27 days. After this process, the wine was aged for four months in stainless steel tanks and given a light filtration before being bottled in August.

### TASTING NOTES

Clear, brilliant golden colour.

A surprisingly fresh and sharp bouquet, with predominating touches of juicy pineapple, French lemon peel and other citrus notes.

It is fresh, sparkly, and deliciously joyful on the palate.

### HARMONIES

Its fresh, light and breezy character and flavour make the Sauvignon Gris an excellent aperitif. A very good companion for oysters, clams and pink clams in green sauce, as well as for goat cheeses.

### TECHNICAL DATA

**Varietal Composition:** 100% Sauvignon Gris

**Appellation:** 100% Maipo Valley

40% Macul

60% Buin

**Total Acidity:** 5.6 g/l

**pH:** 3.17

**Alcohol:** 14 %

**Residual Sugar** 2 g/L