



**LUIS FELIPE EDWARDS**

WINE OF CHILE

*Family Selection*

**SAUVIGNON BLANC**

WINE DESCRIPTION

**GRAPES**



100% SAUVIGNON BLANC

**ALCOHOL**

14%

**VINTAGE**

2011

**REGION**



LEYDA VALLEY

**SUITABLE FOR**



VEGETARIANS

VINEYARDS NOTES

**CLIMATE**



The Mediterranean coastal climate of Leyda does see a moderate amount of rain in winter, generally around 250mm per year, the summer is dry. The frost free growing season in the Valley complements its cool weather conditions with maximum temperatures of between 24-25°C and a daily temperature variation of 15° in the summer. Ocean mists clear up early in the morning, allowing ample sunny days with high levels of sunlight. As a consequence of these climatic characteristics, the ripening period occurs at a gradual pace, leading to the correct development of pure fruit aromas and flavours and a perfect balance of sugar levels and acidity in the grapes.

**SOIL**



The soil in valley is Granitic. The texture of the soil is loamy clay, with a medium depth and abundant levels of quartz gravel on the surface. The subsoil consists of compact clay horizons that result in moderate to slow drainage. The organic matter content is low, less than 2 percent, and the pH is slightly acidic, at 6.0 to 6.5, with a low natural fertility.

**HARVEST**



Picking dates: End of March and beginning of April.

WINEMAKING NOTES

**FERMENTATION:** 12-13 °C, 30 days, 60% of grapes, cold macerated to 5°C for 8 hours.

**CRUSHING/PRESSING:** Crushing and pressing.

**LEES WORK:** It was kept on fine lees for 1 month to gain more complexity and volume in the middle palate.

**MATURATION:** No oak.

**FININGS:** 90 g/hL Bentonite.

**FILTRATION:** Cross flow filtration and membrane (0.65 microns).

TASTING NOTES

AROMAS




CITRUS      AROMAS OF FRUITS

Fresh and fruity, strong acidity with citric aromas, lime, In the nose is rich and intense all supported by a crispy acidity.

FOOD MATCHING

Aperitif, salads, sea food.

PALATE

FRUIT	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
MINERALITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
BODY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
ACIDITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
OAK	□	□	□	□	□	□	□	□	□	□	□	□	□	□	□
TANNINS	□	□	□	□	□	□	□	□	□	□	□	□	□	□	□

ANALYSIS

- pH: 3.2
- TA: 7.6 g/L
- Sugar: 1.8 g/l

WINEMAKER QUOTES

To protect the delicate aromas of the fruit, the grapes are transformed to a cold storage chamber to reduce the temperature at crushing.



*Luis Felipe Edwards*