



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



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.



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.



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



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.

ANALYSIS

PALATE

FRUIT	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
MINERALITY	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
BODY	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ACIDITY	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
OAK	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
TANNINS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- 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.

