

SAUV WHITE

2006 SAUVIGNON BLANC
SAN ANTONIO VALLEY | CHILE

LEYDA VALLEY | SAN ANTONIO VALLEY

The San Antonio Valley region is particularly influenced by marine climatic conditions, with cooler temperatures, distinguishing it from other Chilean appellations. These climatic conditions result in longer grape ripening periods, thus the ideal location for wines to display unique characteristics. The Leyda Valley is a sub-appellation located within the San Antonio Valley. With protection of Andes Mountains on its eastern border and a coastal range on the west, next to the Pacific Ocean, the vineyard land is blessed with a perfect climate marked by long, warm, dry summers, along with usually just enough rain in the winter. The low fertility of the soils, along with the gentle climatic conditions in the region produce ripe and fully concentrated grapes.

VINTAGE NOTE

The 2006 growing season in Chile was particularly colder and drier than normal. Chile experienced an extended harvest which promises good quality wines with deep color, intense fruit aromas and rich flavors. The lower temperatures allowed long, gently ripening and helped maintain acidity and aromas.

TASTING NOTE

The nose is ripe with aromas of fresh cut grass, kumquats and creamy citrus notes. Creamy citrus flavors continue of the palate leading to exotic tropic fruits and a hint of tarragon.



VARIETY

100% Sauvignon Blanc

pH

2.9

APPELLATION

San Antonio Valley
Chile, South America

TA (g/mL)

0.70

ALC

13.5%

RS

0.10%

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