

FUEGO BLANCO

VALLE DEL PEDERNAL

Sauvignon Blanc 2016

Vintage: 2016

Area: Valle del Pedernal

Elevation: 1650 m.a.s.l.

Soil: thick rocky texture, good drainage, steep slopes.

Thermal Amplitude: 20°C

Harvest: manual harvesting, different batches from the same wine parcels

Vinification: protective method for elaboration, oxygen sweeping process of all the circuit of elaboration through carbon dioxide. Then, we carried out maceration at 4°C for 3 days, afterwards we inoculated chosen yeasts and fermented them with skins up to 8 degrees alcohol, providing the wine with aromas of menthol, rue and cat's pee, achieving great volume in mouth. Then, it was drawn off and pressed, always sheltered by oxygen, finishing fermentation without skins. All the fermentation process was carried out at 12°C and lasted 35 days.

Total acidity: 6,60 g/l

pH: 3,15



LIMIT EDITION

