

TECHNICAL SHEET

Atanea SAUVIGNON BLANC 2016

VINEYARD

The grapes come from 2 trellised plots of Sauvignon Blanc in Lo Ovalle and Tapihue in Casablanca Valley, planted respectively in 2005 and 2006 and blending clone 5 and clone 242.

Clay and Sandy soil with good amount of quartz and feldspar on granitic bedrock.

Density of plantation: 1687 Plants per Acre

Yield 4.5 tons per Acre

Organic growing

HARVEST

Handpicked in 15kg crates on March 16th, 2016

WINE-MAKING

Slow and light pressing for 9 to 10 hours in 70HL pneumatic press.
Clarification at low temperature for 2 days.

Fermentation at 58 to 61 degrees Fahrenheit for 3 weeks .

Aging on the fermentation lees during 6 months in steel tanks.
Very smooth tangential filtration at a pace of 700 liters per hour.

Bottling on October 12th, 2016.

ANALYSIS

Natural wine.

Only 35 mg/liter sulfites before bottling.

Alcohol: 13.6% by vol.

pH: 3.03

Free sulfites: 37 mg/L

Total sulfites: 70 mg/L

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