

## TECHNICAL SHEET

# VIÑEDOS CASAS DE BUCALEMU SAUVIGNON BLANC - 2012

WINE MAKER: EMERIC MONTIGNAC

### VINEYARD

20 Miles South of Santo Domingo, 5 miles North of the Estuary of the Rapel River and 5 miles from the Pacific Ocean on the Bucalemu plateau facing it, which brings a very temperate climate.

Clay soil with strong concentration of organic materials (1.5 to 2%) and strong proportions of gravels (40 to 60%) from the Andes.

55% Sauvignon Blanc clone 242 ad 45% clone 1 planted in 2008.

Yield 7 tons / Hectare

Organic growing

### HARVEST:

Handpicked in 15kg crates and double sorting by clusters and then by berries.

### WINE-MAKING

Slow and light pressing for 9 to 10 hours in 32HL pneumatic press.

Clarification at low temperature for 2 days.

The 2 parcels (and therefore the 2 clones) are fermented separately with the native yeast of each parcel. Fermentation at 18 to 20 degrees Celsius for 3 weeks.  
Elevage sur lies fines during 7 months.  
Filtration at 0.65 microns.

Bottling on November 26<sup>th</sup>, 2012

### ANALYSIS

Natural wine.  
Only 35 mg/liter sulfites before bottling.

Alcohol: 14.4% by vol.

PH: 3.52

Free sulfites: 18mg/L

Total sulfites: 38mg/L

#### AGRICOLA CUVELIER LIMITADA

GIRO : ELABORACIÓN Y COMERCIALIZACIÓN DE VINO / RUT : 76.091. 434-7  
NUEVA PROVIDENCIA 1363. OF 1102 / PROVIDENCIA 7500576 / SANTIAGO / CHILE  
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