

## TECHNICAL SHEET

# VIÑEDOS CASAS DE BUCALEMU SAUVIGNON BLANC - 2013

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 5,5 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 16 to 19 degrees Celsius for 5 weeks.

Aging on the fermentation lees during 11 months.

Clone 1 has made its malolactic fermentation

Filtration at 0.65 microns.

Bottling on March 10<sup>th</sup>, 2013

### ANALYSIS

Natural wine.

Only 35 mg/liter sulfites before bottling.

Alcohol: 14.5% by vol.

pH: 3.61

Free sulfites: 8mg/L

Total sulfites: 41mg/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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