

## KAWIN SAUVIGNON BLANC 2016

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### VARIETY

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### VINEYARD

#### *Soil*

Most of the grapes in this blend come from our estate in Lolol, which gives us the best quality.

#### *Density*

3000 vines/ha.

#### *Climate*

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

#### *Average age of the vines*

5 to 15 years.

#### *Yield*

9000 kg/ha.

#### *Location*

Central Valley. A selection of Sauvignons sourced from producers in Lolol, Casablanca and Curico valleys, whose viticulture we follow on a regular basis.

### WINEMAKING

#### *Wine-growing*

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#### *Harvest*

Manual. The grapes are transported whole to the winery where they are immediately destemmed and crushed, then chilled to avoid any premature oxidation.

#### *Vinification*

The grapes are then placed in a pneumatic press using inert gas (again, to prevent oxidation) and are macerated with the skins for 6 to 12 hours depending on the potential of each grape, ensuring excellent aromatic extraction.

#### *Ageing*

On the lees. The wine is quickly bottled to preserve its youth and freshness.

### THE VINTAGE

The beginning of this 2015 vintage started with a dry and hot spring, which resulted in early vegetative development. The harvesting of Sauvignon grapes ended on the 28th February: the earliest vintage in ten years. Our biodynamic practices over the past few years have enabled us to maintain a very good level of acidity. We are producing a highly complex wine with a combination of fruity notes (pineapple, lychee) and floral notes (boxwood, blackcurrant flowers), all of which are bound by a great deal of minerality. To the palate, it is perfectly balanced and very unctuous, with a very mineral finish.



### TASTING NOTES

Bright light yellow colour with green highlights. Nose marked by the freshness of the citric aromas. Mouth with a nice acidity that gives a sustained wine, long in mouth.

### SUGGESTIONS

Grilled fish dishes with fine herbs are ideal for this type of wine, as well as white meats, ceviche, sushi and sashimi, salmon tartar and pasta salads.

### TEMPERATURE

10 - 12°C

### CONSUMPTION

1 - 2 years