



Punto Niño Sauvignon Blanc 2007

Grape varieties:
100% Sauvignon Blanc

Vineyard region:
Valle de Casablanca

Harvest date:
19-29 March 2007

Pressing:
Grapes were crushed, then macerated for 12-24 hours before being pressed lightly, under an inert atmosphere

Yeast:
Selected

Fermentation:
15 days at 13-14° C in stainless steel tanks.

Malolactic fermentation:
No

Maturation:
In stainless steel tank.

Fining:
Bentonite and a light skimmed milk fining

Bottling:
Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.

Wine analysis:

Alc/Vol:	12.7%
Acidity:	3,72 g/L
pH:	3,19
Residual sugar:	2.5 g/L

Vintage: 2007 was a very cool year, cooler even than 2006, and dry. Winter rains were very late arriving, so there were no problems with botrytis or mildew. Harvest was later than the "average" but excellent for aromatic and delicate white wines. Yields were low to moderate, but quality excellent. This wine comes from three high quality vineyards in Casablanca a region renowned as the finest area for Sauvignon blanc in Chile, and from 2 different clones of Sauvignon blanc, each giving different qualities to the wine



Pale straw, bright and clear with a youthful hue



Intense and lifted, a mixture of herbaceous, citrus and tropical aromas



Crisp and refreshing, bright citric and floral flavours. Delicate and complex, dry, and with a crisp acidity that maintains the youthful appeal of this wine. Mineral and complex mouthfeel with a deliciously clean finish.