

LOMAS DEL VALLE®

SAUVIGNON BLANC 2015

100% Sauvignon Blanc
Average Yield: 3.2 tons/acre

HARVEST

The harvest occurred March 20th through the 26th, 2015. In order to retain this varietal's vibrant, fruit-forward character, we hand picked 100% of our grapes in the early morning while the grapes are below 50°F. The grapes come from selected vineyards located on the plains. The clusters go through a berry selection, on the sorting table. Destemming and crushing under carbonic protection.

WINEMAKING

Pressing is conducted in a pneumatic press and then separated. The clear juice is fermented mainly with the yeast strain. Cold stabulation for 6 days. Fermentation temperature: 57°F - 61°F.

Once fermentation is complete, each wine is racked from its gross lees. Then they are maintained on its fine lees with stirring between 1 to 3 times a week according to the tasting. Three months later, the wine was blended and maintained on its very fine lees with stirring between zero and two times a month until September.

CHEMICAL ANALYSIS

Alcohol: 13% Vol
Total Acidity: 4.53 g/L
Residual Sugar: 1.94 g/L
Volatile Acidity: 0.33 g/L
pH: 3.04

TASTING NOTES

Lifted aromas of nectarine and peaches, fresh, bright and youthful nose driven by pure primary fruits. On the palate it is tight, fresh and long. Perfect with seafood like ceviche, pasta, veggies, and even goat cheese.

