Sauvignon Blanc 2019
CENTRAL VALLEY

VINTAGE: 2019
TYPE OF WINE: White wine
D.O.: Central Valley
VARIETIES: 100% Sauvignon Blanc
HARVEST DATE: March 1st to April 6th

TASTING NOTES
Pale yellow. Aromas reminiscent of ripe tropical fruits with touches of citrus. Silky palate with a good acid structure and long aftertaste.

SERVING SUGGESTION
Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 ºC.

TECHNICAL DATA
Alcohol content: 13.0% ABV
pH: 3.0
Total acidity: 6.3g/L (expressed in tartaric acid)
AR: 1.1 g/L

FORMATS AVAILABLE: 75 cl

VINIFICATION
Pressing: Destemmed, 6 hours of maceration with low temperature
Type of fermentation: Alcoholic
Length of fermentation: 17 days
Fermentation temperature: 12ºC-15ºC
Bottling date: June 2019
Aging: None
Properly stored, the wine will hold its potential for the next: 5 years.

2019 VINTAGE
The 2019 vintage saw an uneventful growing season, with less rainfall than normal, but climate conditions that generally favored a good harvest. The white wines are elegant, lush, with slightly lower acidity than the 2018 vintage, and less herbal in character. The red wines are moderate in alcohol, with more volume on the palate and better phenolic ripeness. Generally speaking, the 2019 vintage is a VERY GOOD YEAR.

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