

Las Mulas®

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 °C.

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: 12°C-15°C

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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