



ÁGUILA DORADA

SAUVIGNON BLANC

TASTING NOTES

Color	: Atractive yellow with subtle green hues.
Nose	: Aromas of citrus fruits.
Palate	: A very fresh and young mouth feel with balanced acidity. Extremely pleasant and inviting.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety	: 100% Sauvignon Blanc.
Vineyards	: Fundo San Gabriel, San Javier.
Denomination of origin	: Maule Valley.
Training System	: In Trellis.
Variety of Soils	: Sandy loam texture.
Vineyards age	: 10 - 30 Years.
Yield	: 10 - 11 tons / ha.
Date of Harvest	: Beginning of March.
Harvest	: Handpicked

LOGISTIC INFORMATION

Bottle capacity	: 750 ml.
Bottles per case	: 12
Gross weight per case	: 15,9

ANALYSIS

Alcohol	: 12,4%
pH	: 4,1
Total acidity	: 4,2 gr / lt

DESCRIPTION

He presents colors yellow greenish brilliant, with a typical high enough transparency. In some cases it demonstrates the presence of bubbles that promote the freshness in mouth.

Persistent fruit - bearing citric and fresh aromas. He resembles the rind of the green lemon, grapefruit and fresh grasses. It is the wine - stock that calls the attention by his aromatic intensity.

