



Don Marcial

VARIETY SAUVIGNON BLANC

TASTING NOTES

Color	: Yellow with green reflections
Nose	: Plenty of citrus on the nose with a touch of vanilla.
Palate	: A very fresh and young mouth feel with balance 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

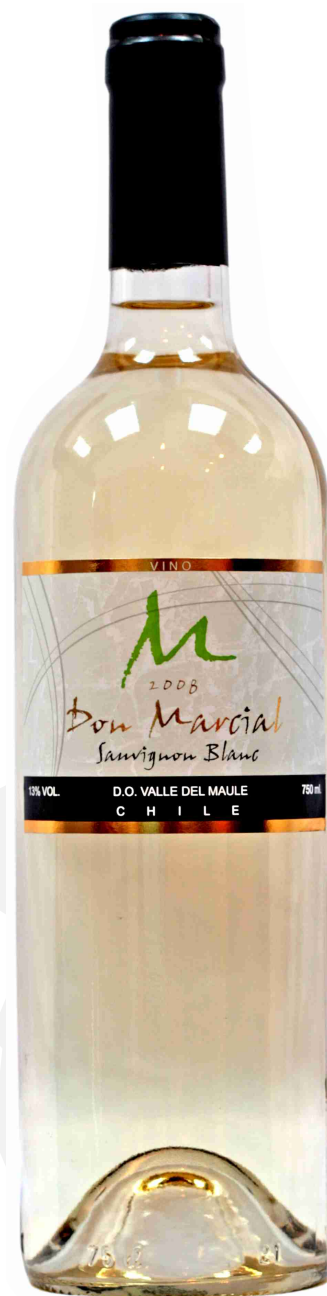
ANALYSIS

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

DESCRIPTION

4 Hours maceration in the press followed by a 15° fermentation.

Fresh air came from personality with balanced acidity, flavors to fresh pasture, asparagus, white fruits as pear and green apple. Fresh complex end, with citrus notes.



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