

Summit Sauvignon Blanc 2013

BODEGA VOLCANES DE CHILE, LEYDA VALLEY, CHILE



HARVEST & VINTAGE NOTES

We had low levels of rainfall during winter, a mild spring and a very hot summer, these conditions helped to maintain the yields and the good sanitary conditions of the grapes. The grapes were hand harvested two weeks before 2012. After destemming and pressing, the grapes were put in a steel tank, where they underwent a cold pellicular maceration for 8 hours, in a completely oxygen-free environment, to maximize the aromatic intensity. After maceration was complete, the must was decanted to another tank and the skins were sent to the press. The must was then subject to natural cold clarification. The alcoholic fermentation took place using selected yeasts. Strict temperature control ensured that it remained at 12°C-14°C throughout the process. After fermentation, the wine was aged over its lees using a battonage system until the blending took place.



GRAPES: 100% Sauvignon Blanc

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.24 g/L

PH: 3.28

TOTAL ACIDITY: 4.24 g/L

TOTAL SULPHUR: .131 mg/L

ANNUAL PRODUCTION:
3,200 cases X 12/750ml

