

TAMA

VINEYARD SELECTION



SAUVIGNON BLANC 2018

- **Apellation:** *Casablanca Valley*
- **Composition:** *100% Sauvignon Blanc*
- **Alcohol:** *13,5% vol.*
- **pH:** *3,15*
- **Residual Sugar:** *1,06 g/l*
- **Total Acidity:** *6,19 g/l*

SOIL

The vineyard is located at approximately 100 meters (328 ft.) above sea level and around 10 km. (6.21 miles) from the Pacific Ocean, a wonderful terroir for cool climate varieties, such as Sauvignon Blanc. The soil is loam to clay-loam in depth, which allows the retention of more humidity in comparison with other appellations.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains, give as a consequence a growing season with sunny days and cool nights, which create a good temperature oscillation that the grapes need in order to develop ripe tannins and intense color.

HARVEST

This season had different natural events with great incidence in the development of the vineyards and the harvest. It was a very technical season, which means, that the winemakers were tested in their experience and knowledge. The winter was very low in terms of rainfall, with rain only in June and July, then a heat wave in January, that accelerate the maturity process and concentration of the grapes, and then big fires in the summer months before the vintage started. After finishing the harvest and the vinification process, the global evaluation of the wines let us confirm that we achieved the high quality that we were looking for.

WINEMAKER NOTES

A lively, vibrant, greenish-yellow in color, this complex and elegant Sauvignon Blanc features notes of lime and passion fruit over a layer of delicate minerality. Fresh and intense, with a lingering finish.

FOOD PAIRINGS

Ideal with ceviche, oysters, and salads. Best enjoyed at 14°C.