



## PRODUCER PROFILE

Estate owned by: Agricola Santa Camila  
Winemaker: Marcelo Garcia  
Estate founded: 1993  
Winery production: 2,300,000 Bottles  
Region: Valle Central  
Country: Chile

## Classic Sauvignon Blanc 2018

### WINE DESCRIPTION

Made from 100% Sauvignon Blanc harvested in March from various vineyards in the Central Valley. The wine is fermented and aged in stainless steel tanks for two months prior to release from the winery.

### TASTING NOTES

This Sauvignon Blanc offers a pale yellow colour with greenish tones. It has attractive fruity aromas with a touch of peach notes. It's a fresh wine, with a balanced natural acidity, medium structure and permanence in mouth. Ideal as an aperitif in summer time, with seafood and fish.

### FOOD PAIRING

A very fresh and intense Sauvignon Blanc, with a great acidity. This makes it ideal as an aperitif or for pairing with fish and seafood.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Maule
Vineyard name:	The Viña Santa Camila vineyard
Soil composition:	Volcanic and alluvial
Training method:	Espalier
Elevation:	660 feet
Vines/acre:	1,600
Yield/acre:	3.2 tons
Exposure:	Northern / Southern
Year vineyard planted:	1996
Harvest time:	March
First vintage of this wine:	1997
Bottles produced of this wine:	288,000

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	57-63 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	3 months

