



VIÑA
QUINTAY



Q Sauvignon Blanc 2018

COMPOSITION:

SAUVIGNON BLANC 100%

HARVEST INFORMATION:

D.O.: CASABLANCA VALLEY
DATE: SECOND HALF OF MARCH
YIELD: 10 TON/HA.
HARVEST TYPE: MANUAL HARVEST

WINEMAKING:

STEMMING: 100%
FERMENTING PERIOD: 15 DAYS
FERMENTED IN: STAINLESS STEEL TANK.
AGING IN LEES: NO
AGING: NO

TASTING NOTE:

STRAW YELLOW WITH SHINY SILVER TRANSLUCENT EDGES. ON THE NOSE THERE ARE HERCACEOUS NOTES SUCH AS TOMATO LEAF, CHILI, CITRUS FRUITS AND ORANGE BLOSSOMS. OF LONG PERSISTENCE, IN THE MOUTH IT IS JUICY OF PLEASANT ACIDITY, HIGHLIGHTED AGAIN BY CITRUS NOTES AND SOFT SALINE TOUCHES. IDEAL TO ACCOMPANY FISH AND SEAFOOD. RECOMMENDED SERVING TEMPERATURE BETWEEN 10-12°C.

ANALYSIS:

ALCOHOL: 13.2% (VOL. /VOL.)
PH: 3.3
TOTAL ACIDITY: 6.45 G/L EXPRESSED IN TARTARIC ACID
RESIDUAL SUGAR: 1.5 G/L