

# TRABUN

## SAUVIGNON BLANC 2016

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### VITICULTURE

- VARIETY : 70% Sauvignon blanc clone 375  
30% Sauvignon blanc clone 1
- VINTAGE : 2016
- HARVEST : March 11<sup>th</sup> 2016
- METHOD : Hand
- TRANSPORT : 15 kg boxes
- ORIGIN : Requinoa
- VALLEY : Cachapoal Valley
- YIELD : 10 tons/ha
- HECTARS : 2.7 has
- TRELLISING : Vertical shoot positioning
- PRUNING : Cordon
- IRRIGATION : Drip
- SOIL TYPE : Alluvial, frank texture, thin

### VINIFICATION

- FRUIT SELECTION : No
- CRUSHING : Yes
- COLD SOAKING (8°C) : No
- YEAST : B2000
- FERMENTATION T° : 10-14 °C
- ALC. FERMENTATION : 15 days
- TOTAL DAYS : 15 days

### AGEING

- BLEND IN OAK BARRELS: 0%
- COOPER : N/A
- TIME IN BARRELS : N/A
- TYPE OF TANK : Inox

### BOTTLING

- STABILISATION : Yes
- FINING : No
- FILTRATION : Yes
- BOTTLING DATE : May 2016
- CORK : Screw cap
- TOTAL PRODUCTION : 4.500 bottles

### ANALYSIS

- ALCOHOL : 13 %
- PH : 3.15
- ACIDITY : 5.51 gr/l (tartaric acid)
- SUGAR : 1.33 gr/l (residual)

