



ISLA NEGRA

HIGH TIDE SAUVIGNON BLANC 2008

Vintage 2008
Grape Sauvignon Blanc 100%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Apellation Central Valley
Soil Alluvial and gravelly. Low in fertility.
Climate Moderate climate, with cool nights and foggy mornings.

HARVEST

Date March
Type Hand Picked
Yield 10 Ton/ha

AGING PROCESS IN TANKS

Container Stainless steel
Duration 2 Months (average)

ANALYSIS

Alcohol 12,6 %vol
Residual Sugar 4,8 g/l
Ph 3,0
Total acidity 7,4 gr/l tartaric

TASTING NOTES

Appearance Bright.
Colour Green with pale yellow hints.
Aroma Citrics like grapefruit, green apples and herbaceous hints.
Palate Citric, fresh and balanced. Mineral ending.
Food pairing Seafood, chicken, spices, cheeses and vegetables.
Cellaring potential Drink now through 2010.

