



# ISLA NEGRA

## HIGH TIDE SAUVIGNON BLANC 2009

Vintage 2009  
Grape Sauvignon Blanc 100%  
Winemaker Cecilia Padilla

## VINEYARD ORIGIN

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

## HARVEST

Date March 2009  
Type Hand Picked  
Yield 10 Ton/ha

## AGING PROCESS IN TANKS

Container Stainless steel  
Duration 3 to 10 Months (average)

## ANALYSIS

Alcohol 13,1 %vol  
Residual Sugar 4,8 g/l  
Ph 3,20  
Total acidity 6,8 gr/l tartaric

## TASTING NOTES

Appearance Bright.  
Colour Pale yellow with green hints.  
Aroma Citric, green apples and herbal hints.  
Palate Citric, fresh and balanced. Mineral ending.  
Food pairing Seafood, chicken, spices, cheeses and vegetables.  
Cellaring potential Drink now through 2011.

