



ISLA NEGRA

HIGH TIDE SAUVIGNON BLANC 2010

Vintage 2010
Grape Sauvignon Blanc 100%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

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

HARVEST

Date March 7th to April 5th, 2010
Type Hand Picked
Yield 12 Ton/ha

AGING PROCESS IN TANKS

Container Stainless steel
Duration 4 to 11 Months (average)

ANALYSIS

Alcohol 12,6 %vol
Residual Sugar 4,1 g/l
Ph 3,3
Total acidity 6,72 gr/lt tartaric

TASTING NOTES

Appearance Bright.
Colour Pale yellow with green hints.
Aroma Citrus, with green apples and herbal hints.
Palate Citrus, fresh and balanced.
Food pairing Seafood, chicken, spices, cheeses and vegetables.
Cellaring potential 2 years.

