

ISLA NEGRA

Wine

ISLA NEGRA SEASHORE SAUVIGNON BLANC

Vintage	2015
Grape	Sauvignon Blanc 100%
Valley	Central Valley 85% - Others 15%
Winemaker	Cecilia Padilla

VINEYARD ORIGIN

Appellation	Central Valley
Soil	Alluvial with good permeability
Climate	Mediterranean
Viticulture practices	Vertical trellising

HARVEST

Date	March
Type	Hand Picked 50%. Machine 50 %
Yield	14.000 - 15.000kg./ha

WHITE VINIFICATION

Winery	Viña Cono Sur / Chimbarongo
Type Vessel	Stainless steel

AGING PROCESS IN TANKS

Type Container	Stainless Steel
Duration	2 Months (average)
Temperature	12°C

ANALYSIS

Alcohol	13,2%vol
Residual Sugar	4,06g/l
Ph	3,28
Free So2	30mg/l
Total So2	64mg/l
Total acidity	6,30gr/l tartaric
Volatile acidity	0,41g/l

TASTING NOTES

Appearance	Bright
Colour	Greenish-yellow
Aroma	Clean and intense varietal character. Herbaceous, fresh and fruity. Citric, grapefruit and peach notes with hints of pineapple.
Palate	Refreshing, juicy and balanced palate
Food pairing	Fish and light seafood. All kind of salads and appetizers.
Cellaring potential	Drink now through 2017

