

# Sillan ki



## RESERVA

### Sauvignon Blanc

#### TASTING NOTE

Our Sauvignon Blanc is bright, clear straw yellow in color. The delicate nose features white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth.

Serving temperature: 8 °C

#### DESCRIPTION

Valley : Maule  
Variety : 100% Sauvignon Blanc

#### VINEYARD

Estate : Vineyards located in San Juan de la Sierra; planted mostly with NW exposition using VSP training techniques and drip irrigation.  
Soil : Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.  
Harvest: Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the first week of March.

#### VINIFICATION

Fermentation: Fermentation in stainless steel tanks at an average temperature of 12°C.

Aging: Sediment removal during decantation and fine lees during post-fermentation.

