



# Wave Series

BY CARMEN

## Left Wave

### SAUVIGNON BLANC

**VINTAGE :** 2013  
**VARIETAL COMPOSITION:** 100% Sauvignon Blanc  
**GROWING AREA:** Leyda Valley

"Our new Waves Series wines are inspired in our respect and admiration to our South Pacific Coast. The Pacific Ocean in constant change and movement strongly influence the cool climate conditions of our Leyda vineyards and has shaped through millions of years the geography of the valley. These are wines dedicated to the ocean and to the fresh intense pure flavours we are blessed to achieve"

#### WINEMAKING DETAILS:

The grapes are handpicked and carefully transferred into the winery for quick processing. Once in the winery the grapes went through a delicate bunch selection process prior destemming and crushing before going into the press. The gentle free run juice is transferred into stainless steel tanks for a 12 hours decanting process. The clean juice is racked and prepared for fermentation with neutral yeasts. Fermentation was carried in stainless steel tanks at temperatures of 12-15 °C. This ensures good aroma retention by extending the fermentation length, achieving a crispy and mineral wine.

Our Wave Series are unmasked wines, a pure reflection of what we get on the vineyards, the wines are bottled young without any oak contact to shows the character, vibrancy and freshness Sauvignon Blanc can achieve in the South Pacific coast of Chile.

#### TASTING NOTES:

Our Wave Series Sauvignon has a brilliant pale greenish yellow colour. The nose is citric, mineral and fresh with hints of lime, grapefruit and gooseberry. Intense in flavours the mouth is vibrant and persistent a light style Sauvignon Blanc dominated by fruit and a fresh acidity that will perfectly match seafood and fish dishes. Enhancing flavours and bringing you to constantly remember the importance and pure character of Chile's South Pacific Coast wines.

#### TECHNICAL DETAILS

Alcohol content: 13.2 % vol.  
Total Acidity: 6,26 g/l [Expressed in Tartaric Acid]  
pH: 3.20  
Residual Sugar: 1.20 g/l

#### AGEING POTENTIAL:

2 to 3 years. This is a hand crafted wine to drink young.

#### FOOD SUGGESTIONS:

It's great served with fish, a green salad, oysters, scallops or goats cheese.

South Pacific Coast