



BAJO SIETE

RESERVA

SAUVIGNON BLANC

2016

WINEMAKER'S NOTES

The fruit was picked during the last week of March and the first week of April. Harvest was at night to take advantage of the naturally low temperatures to prevent oxidation and protect the quantity and quality of aromas. Upon arriving at the winery, the fruit was destemmed but not crushed and then pressed in a completely reductive (oxygen-free) environment. 50% of the grapes were macerated for 6–8 hours in the press to extract aromatic precursors and flavors from the skins.

After a natural decantation, the clean must was racked to stainless steel tanks and fermented at 13°–16°, depending on the lot, in order to encourage aromatic intensity and elegance. Once the alcoholic fermentation had finished, a small percentage of Sauvignon Gris was fermented separately under identical conditions. After aging, the wine was lightly filtered and bottled.

AGING

To obtain greater volume and texture on the palate, 10% of the final blend was aged in previously used French and American oak barrels for 4 months, and the remaining 90% was aged in stainless steel tanks. In both cases the young wine spent 4 months on its lees, which were maintained in suspension.

HARVEST REPORT

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol levels, and higher acidity.

In general terms, the white wines from this vintage are fresh and elegant with very intense aromas and moderate alcohol levels.

TASTING NOTES

Light greenish-yellow in color and highly aromatic, with a predominance of tropical and citrus fruit notes, such as mango, passion fruit, and grapefruit with a light herbal touch accompanied by a backdrop that denotes its time in the barrel. The palate is fruity with refreshing acidity. Contact with the lees during aging and the contribution of the oak barrels lend the palate greater volume and texture, while the addition of a small portion of Sauvignon Gris adds to the long finish and fruity persistence.

FOOD PAIRING

White meats and grilled white fish, pastas with well-seasoned sauces, vegetables, and cheeses.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	98% Sauvignon Blanc 2% Sauvignon Gris
Alcohol:	12,0°
pH:	3,18
Total Acidity:	7,19 g/L
Residual Sugar:	3,55 g/L

