

VILLARD

FINE WINES



SAUVIGNON BLANC EXPRESION RESERVE 2019

VITICULTURE

Varietal Composition: 100% Sauvignon Blanc
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: The soils are deep with a medium to coarse texture.

VINIFICATION

Harvest date: April 15, 2019
Picking method: Hand Harvested
Fruit selection: Yes, at the vineyard and at the winery
Crusher: Yes
Temperature of Fermentation: 15 °C
Alcoholic fermentation: 25 Days

AGEING

Fine lees stirring in stainless steel tanks for 8,5 months

BOTTLING

Bottling date: March 1, 2020
Closure: Natural corks

ANALYSIS

Alcohol: 14%
Residual Sugar: 1,04 g/L
Total acidity : 4,8 g/L
pH: 3,19

