

VILLARD



SAUVIGNON BLANC EXPRESIÓN RESERVE 2023

Expresión

VITICULTURA

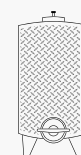
Varietal Composition: 100% Sauvignon Blanc
Appellation of Origin: Casablanca Valley
Irrigation: Drip, groundwater from phreatic aquifer
Soil type: Deep, clay loam texture

VINIFICACIÓN

Harvest date: March 30 and 31, 2023
Picking method: Hand Harvested
Fruit selection: At the vineyard and at the winery
Temperature of Fermentation: 15°C in stainless steel tanks
Alcoholic fermentation: 20 days

GUARDA

100% aged in stainless steel tanks on its fine lees, which are periodically re-suspended by stirring, for 5 months



EMBOTELLADO

Bottling date: September 4 and 7, 2023
Closure: Diam 5
Total bottles produced: 26.443 bottles

ANÁLISIS

Alcohol: 13.2 %Vol
Residual Sugar: 1,16 g/L
Total Acidity (AT): 6,75 g/L
pH: 3,08