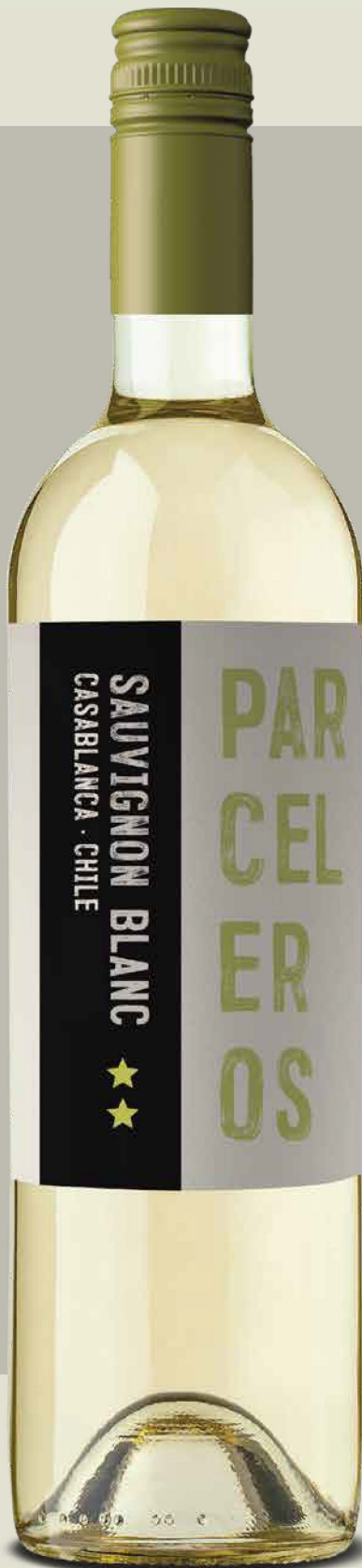


# SAUVIGNON BLANC - CASABLANCA

# PAR CEL ER OS

"PARCELERO" IS A LOCAL NAME FOR A SMALL GROWER OR VIGNERON AND THIS IS A TRIBUTE TO THEM. THEY PRACTICE SUSTAINABLE AND FAMILY VITICULTURE FOR GENERATIONS BUT NEVER RECEIVE ANY RECOGNITION...THAT'S WHY WE WANT THIS WINE TO BE A TRIBUTE TO THEM, THE REAL MAKERS OF THE WINE.



## D.O CASABLANCA

Casablanca Valley is one of the coolest wine regions in Chile and the first one planted nearly 30 years ago. Located only 20 miles from the cold Pacific Ocean at its furthest point, it gets strongly influenced by its cooling effects. The region has a Mediterranean climate with cool misty nights and hotter days that provides excellent growing conditions for top quality cool climate varieties, including Chardonnay, Pinot Noir as well as Sauvignon Blanc.

This PARCELEROS SAUVIGNON BLANC wine, is sourced from two carefully selected PARCELEROS, located in the slopes of the coastal range mountains of Casablanca Valley. This wine is our attempt to bring a characteristic cool climate Sauvignon Blanc from South America to satisfy customers who seek for exceptional wines with character and identity.

## PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to keep the crafted and rustic profile of the PARCELEROS. The grapes are hand-picked by local farmers and their families; the winemaking process is simple and with minimum intervention to find our main goal of keeping the freshness given by the Pacific Ocean.

The wine is 100% fermented in stainless steel tanks and it has a special work with its lees during 3 months after the alcoholic fermentation, gaining flavors and texture, making its taste juicy but persistent. The cleaning process is slow and soft with only natural methods, mainly by gravity and following moon cycles. Filtrations are low also trying to keep the wine's style very pure.

All these actions allow us to create a refreshing but memorable Sauvignon Blanc with great character, representative of the PARCELEROS and the Casablanca Valley.

## TASTING NOTES

Freshness and liveliness in a glass. Cold pacific breezes are felt in lime, mineral and soft herbal notes, with citrus and salty flavors following an arrow of refreshing acidity.

## TECHNICAL INFORMATION

ALCOHOL:	12,9%
PH:	3.45
TOTAL ACIDITY:	4.95 gr/l
SO <sub>2</sub> :	30 mg/l
VOLATILE ACIDITY:	0.51 gr/l
RESIDUAL SUGAR:	3.4 gr/l

