

CLASSIC DOLIUM

Sauvignon Blanc 2007

Variety:	<i>Sauvignon Blanc 100%</i>
Region:	<i>Chacras de Coria, Luján de Cuyo, Mendoza.</i>
Harvest Time:	<i>March 1st.</i>
Harvest:	<i>Manual in boxes of 20 kg</i>
Cold maceration:	<i>6 hours at 10°C</i>
Alcoholic fermentation:	<i>Traditional in stainless steel tank, between 15°C and 18°C with selected yeast.</i>
Malolactic fermentation:	<i>Completed 50% with indigenous bacteria.</i>
Aging:	<i>8 months in stainless steel tank.</i>
Aging in bottle:	<i>2 months</i>
Alcohol:	<i>14.5 °Gl.</i>
pH:	<i>3.20</i>
Total acidity:	<i>6.54 g/l</i>

Tasting Notes: Very intense yellow green, with silverplated undertones. Aromas of fruits like grapefruit and mango predominate. Also has hints of rue and oregano. Has a very pleasant and fresh entrance in the mouth with a persistent finish.

Harvest Report: An ideal thermal amplitude between day and night allowed for an excellent maturity in all the grape's components. In harvest 2007, sunny days predominated throughout the vegetative period, without rains that could produce microbiological alterations or damage the fruit.

The Vineyard: Located in Chacras de Coria, with vines that are 60 years old. This vineyard has achieved a natural balance allowing for smaller and more concentrated grains. The altitude is around 980 meters above sea level. Sandy ground and careful irrigation and pruning allow the fruit to obtain a great concentration and the optimal maturity.