

# THE STOR OF TERROTA



# Ventolera Sauvignon Blanc 2018

# Limited Production

# **Denomination of Origen**

6,588 bottles

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

### **Terroir**

**Climate**: Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

**Soil**: We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

# Vineyard

Vertical shoot positioning. Canopy management with 16 shoots per meter to protect fruit exposure (less than 15%) and enhance freshness. One bunch per shoot.

# Yields 6 tons per hectare Vintage

The summer season was moderately warm. Clear days, but with a month of March quite cloudy and morning mist. This caused a very good balance of alcohol / acidity and a great aromatic profile.

# Tasting notes

This vibrant Sauvignon Blanc present notes of rue, lime, grapefruit, nectarines, gooseberrys and passion fruit. This wine has an exciting palate with layers of juicy flavors, intensity and fullness, ending with a refreshing clean and raw minerality.

## Harvest

All hand-picked in 26-lb (12 kg.) cases within March 15th to March 20th.

# Aging

100% stainless-steel tanks

# **Filtering**

Sterile membrane filtered

# **Basic Analysis**

Alcohol: 13.1° pH: 2.97

Total Acidity: 7.61 g/lt Volatile Acidity: 0.38 g/lt Residual Sugar: 1.59 g/lt Dry Extract: 23.00 g/lt

CO2: 700 mg/lt

Winemaker: Stefano Gandolini

www.ventolerawines.com