



# Cerro Alegre Sauvignon Blanc 2017

*Limited Production*

## Denomination of Origen

**2,188 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. We pick grapes from 3 blocks that were planted in 1999 and 2002. The vine rows with South East orientation is block 1 (clone 242). Then with a North East orientation is block 12 (clone 108) and block 20 (clone 242).

## Yields

7 tons per hectare

## Vintage

The summer season was warm and dry. It required early harvest adjustments to achieve perfect ripening (great balance between alcohol and acidity) and harvest at the right time to have healthy fruit, obtaining beautiful mineral tones and

## Tasting notes

Cerro Alegre has a delicate aromaticity where stand out notes of rue, gooseberry, yellow grapefruit, nectarines and passion fruit. In mouth it shows a great structure, elegance with a mineral persistence and a mega long finish.

## Aging

100% stainless-steel tanks

## Filtering

Sterile membrane filtered

## Basic Analysis

Alcohol: 13.2°

pH: 3.08

Total Acidity: 7.20 g/l

Volatile Acidity: 0.69 g/l

Residual Sugar: 1.20 g/l

Dry Extract: 20.20 g/l

CO<sub>2</sub>: 570 mg/l

**Winemaker:** Stefano Gandolini

[www.ventolerawines.com](http://www.ventolerawines.com)