

VIÑEDOS LO ABARCA

Nº 2

SAUVIGNON BLANC 2013

In a country known for having one of the most diverse terroirs in the world, Lo Abarca Valley results to be one of the most extraordinary. The cool ocean breeze coming from the Pacific Ocean has changed world's perception of Chilean wines. From this first-class land, Viñedos Lo Abarca is born. This bottle of Sauvignon Blanc is a limited edition of only 2.700 bottles, part of our exclusive selection, the maximum expression of our dream and passion, of which you are about to take part.

Terroir: One of the most peculiar and unique terroirs in the World. Characterized by its steep hills, a cool ocean breeze with morning fogs, and its mineral "tierras blancas" due to its white soils and marine deposits.

The Nose: shows delicate aromas of green kiwis with a subtle touch of green chili and mineral notes of Silex.

The Palate: very refreshing, generated by the cool Pacific Ocean breeze of Lo Abarca. Well-structured with a pleasant creaminess. No. 2 is a complex and elegant wine marked by its great minerality and continuity on the palate.

Winemaking notes:

- ✓ Harvest by hand during the last week of April in bins of 18kg.
- ✓ Fruit is selected by hand on the sorting table, de-stemmed and crushed
- ✓ Cold maceration for 18 hours
- ✓ Fermentation at 12 degrees Celsius for three weeks.
- ✓ 50% of the wine has been aged for 8 months in old French barrels (4th use), the remaining 50% in stainless steel.
- ✓ Without any acid correction.

Technical specifications:

Alcohol:	14,5%
Residual Sugar:	1,94 g/l
Acidity:	6,18 g/l
Ph:	3,32

Recognitions:

La Cav Mesa de Cata 2015	92pts
Descorchados 2015	93pts

You are about to take part of this history, a history that is about to begin...



Felipe Marin
Winemaker Viñedos Lo Abarca