

GRAN RESERVA SAUVIGNON BLANC

Sibaris

ORIGIN

Lomas de Leyda estate, Leyda Valley.

VINEYARDS

Soils: The soil is finely textured and of low fertility. The upper layer is thin loamy clay. Next comes a layer of cracked clay over decomposed granite, which has a varied mineral structure. The valley has gentle slopes with areas exposed to differing levels of sunlight.

Climate: The climate is moderated by the cooling influence of the Pacific Ocean and summer coastal fogs which usually last until midday. This effect extends the ripening period, ensuring slow ripening and the development of intense and very fresh flavours and aromas. Rainfall in the Leyda valley averages 250 mm.

WINEMAKING

Reception: The grapes were hand-harvested into 500-kg bins. The clusters were then selected and went straight into the pneumatic presses. The crushed grapes were macerated for 4 to 6 hours prior to pressing.



Fermentation: This took place in stainless steel tanks at a temperature which varied between 13°C and 15° C. for a period of 15 to 18 days, to bring out the varietal flavours and aromas.

TASTING NOTES

Sibaris Sauvignon Blanc was made with 100% selected Sauvignon Blanc grapes from the Leyda Valley and bottled young. It is a pale greenish-yellow in colour and the aromas are intense yet delicate displaying citrus fruit (grapefruit and lime), black pepper and floral notes which blend harmoniously subtle herbaceous and mineral hints. On the palate, it is well-balanced, with delicious acidity, citrus and mineral notes. The finish is fresh, persistent and tense. Because of its freshness and citrus notes, this wine is excellent with fish, fresh seafood and salad and it is also delicious as an aperitif.

WINEMAKER

Pilar Díaz

