



MARAY

GRAN RESERVA

SAUVIGNNON BLANC 2018



ORIGIN

The Talinay vineyard is located in the Limarí Valley on the indomitable cool coast of northern Chile, it is next to the Fray Jorge National Park, in an area that UNESCO has declared a Biosphere Reserve.

CLIMATE

This vineyard is situated in a very special are, 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that we experience much lower temperatures than the rest of the valley, making this the vineyard with the coolest climate in the whole Limarí Valley. In summer, the maximum temperature is 23.5 °C, which means that we can harvest 2-3 weeks later than the other coastal areas in Chile.

PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damaged to the fruit. The harvest began in the second week of March, when this variety had reached the optimum aromatic and phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The fermentation took place in small stainless steel tanks at low temperatures (11°C-13°C) in order to retain all the freshness and fruit flavours and aromas in the wine. The wine was aged in stainless steel tanks.

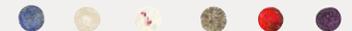
TASTING NOTES

This crystal-clear, yellow green-coloured Sauvignon Blanc has upfront aromas of citrus and passion fruit and hints of fresh grass. In the mouth, it is full-bodied and the subtle minerality intermingles with the ripe grapefruit flavours, resulting in a fresh and very elegant wine with zesty acidity.

TECHNICAL INFORMATION

Varieties: 100% Sauvignon Blanc
Yield: 8.000kgs per ha
Harvest: Second and third weeks of March
Alcohol (Vol%): 13.5%
PH: 3.02
Total Acidity: 4.18 g/l (Tartaric Acid: 6.40 g/l)
Residual Sugar: 1.49 g/l

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