

NUEVO MUNDO ESTATE

Sauvignon Blanc

Vintage: 2011

Appellation: DO Isla de Maipo, Maipo Valley, Chile

Varietal: 100% Sauvignon Blanc

Alcohol: 12.9 %

Residual Sugar: 1.67 g/l

pH: 3.29

Winemaker: Marcelo Retamal

Organic Certification: Grapes and facilities have been certified by USDA Accredited BCS Öko-Garantie GmbH and meet all organic standards established by the National Organic Program.



Soil: Light and sandy alluvial soil with many stones, excellent drainage, and limited fertility.

Viticulture: Grapes were harvested by hand, using naturally sterilized pruning shears and small plastic collecting bins. The grapes were picked at their optimum ripeness for an aromatic, fresh and balanced wine, showing all the potential of its terroir.

Vinification: Vinification was carried out in stainless steel tanks, under a strict temperature control of 11- 13.5° C.

Maturation: Stainless steel tanks at a constant temperature until bottling. No oak.

Tasting Notes: Light straw color. Fragrances of fresh cut grass and herbs. Bright citrus and pineapple with a light, herbal touch. Good acidity, dry and finishes long with a lingering tartness.

Pairing suggestions: grilled catfish with lime, shrimp skewers or frisée salad with poached egg.

2005 Chilean Wine Producer of the Year—International Wine & Spirits Competition, London, November 2005

2009 Chilean Wine Producer of the Year— International Wine & Spirits Competition, London, November 2009



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