

La Misión

Reserva Especial

SAUVIGNON BLANC

D.O TRAIGUEN, MALLECO VALLEY

2015

This wine is produced with grapes from dry land of Malleco Valley, in the extreme southernmost of Chilean wine land, where a few wineries started to produce fruit just a generation ago. These reddish volcanic soils are splashed with big alluvial stones and a high content of clay. Temperatures are low and rain precipitation beyond 900 mm, climatic characteristics closer to Burgundy than the warm Central Valley of Chile, giving crispy acidity and lower alcohol.

A wine with character and identity, showing freshness and passion on the glass, reflecting a place, an origin, a terroir. A new age and a new concept of what means Southernmost in Chile.



MOUNTAIN GROWN WINES OF WILLIAM FÈVRE CHILE

La Misión

Reserva Especial

Sauvignon Blanc
2015
100% Sauvignon Blanc



Winemaking note

This Sauvignon Blanc Reserva Especial is fermented a little bit turbid to obtain a deeper mouth. Alcoholic fermentation is made at not so low temperature as usual in this variety so that primary aromas prevail and last in time. This fermentation is produced with native yeasts and then the wine evolved in stainless steel tanks to obtain a pure and crispy wine reflecting its southernmost origin.

Tasting note

Citric nose with white flowers and lime aromas. Mouth with a vibrant acidity, a vertical wien with medium persistence. Ideal to maridate with black border oysters.

Technical information

- Harvest date: *End of April 2015*
- Harvest method: *Manually in small cases of 12kg*
- Production: *8,937 bottles*
- Alcohol degree: *12.7% Vol.*
- Residual sugars: *1.78 g/l*
- pH: *3.29*
- Total acidity: *4,38 g/l*

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