



· R E S E R V A ·

# MYSTIC COAST

SAUVIGNON BLANC

## ORIGIN

Exclusive production of Sauvignon Blanc from coastal mountains vineyards in the Casablanca Valley, 12 Miles from the Pacific Ocean.

The proximity to this Mystic Coast with its powerful coolant and maritime influence, allows the grapes to ripe slowly, concentrate flavors and develop a distinctive Sauvignon Blanc.

## PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to keep the crafted profile of the wine, in order to save the character of each component, representing their origin and the variety as honest as possible.

The grapes are hand picked by local farmers and their families; the winemaking process is simple and with low intervention. Finally the blending process is carefully made to find our main goal of keeping the freshness given by the Pacific Ocean.

The wine is 100% fermented in stainless steel tanks and it has a special work with its lees during 3 months after the alcoholic fermentation, gaining flavors and texture, making its taste juicy but persistent.

The cleaning process is slow and soft with only natural methods, mainly by gravity and following moon cycles. Filtrations are low also trying to keep the wine's style very pure. All this allows us to create a fresh and crisp Sauvignon Blanc with great character, representative of its variety and its origin. Drink young and well chilled.

## TECHNICAL INFORMATION

Alcohol:	13.0%
PH:	3.35
Total Acidity:	6.75 gr/l
SO2:	25 mg/l
Volatile Acidity:	0.25 gr/l
Residual Sugar:	2.15 gr/l

## TASTING NOTES

Freshness and liveliness in a glass. You can taste the cold Pacific breezes in lime, mineral and soft herbal notes, the citrus and salt flavors following an arrow of acidity.

