

TUNQUEN

COOL COASTAL WINES

ATTILIO AND MOCHI
PASSIONATE
WINEMAKERS

Place Casablanca Valley is located in central Chile, along the 68 Route that connects Santiago, the country capital, and Valparaiso, a Unesco World Heritage Site. The vineyard is placed at the western side of the valley, and because it is also the coldest sector, these grapes tend to mature some days later than the average. Soil has a top surface of dark clay.

Climate Casablanca has a very mild Mediterranean climate. Growing season is essentially dry, but the Valley is famous by the fogs the Humboldt Current brings during most part of the year. This is the key influence factor that keeps temperature so low in the region and causes a really slow maturation period to the grapes.

2011 Season A quite intense winter and heavy frosts in the spring gave way to a summer of moderate temperatures in the 2011 season. These conditions led vines to reduce their yields naturally, and grapes to develop their plenitude within two weeks of delay in relation to regular harvests. It was also a very dry year (210mm), the second one in a row.

Winemaking We harvested the two blocks separately, the first on March 25th and the second on April 1st.

At the winery, the bunches were hand selected, 100% destemmed and pressed gently.

We conducted a five day cold soak on a free Oxygen environment and temperatures between 5 and 7°C.

The alcoholic fermentation was made by selected yeasts, around 14°C, in small 300 liter stainless steel barrels.

When the fermentation was over, we racked the wine with its fine lees, taking off the gross lees.

These lees were stirred frequently, and maintained in the barrels until bottling. We did not do malolactic fermentation nor oak aging.

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2011 SAUVIGNON BLANC

CASABLANCA VALLEY ■ CHILE

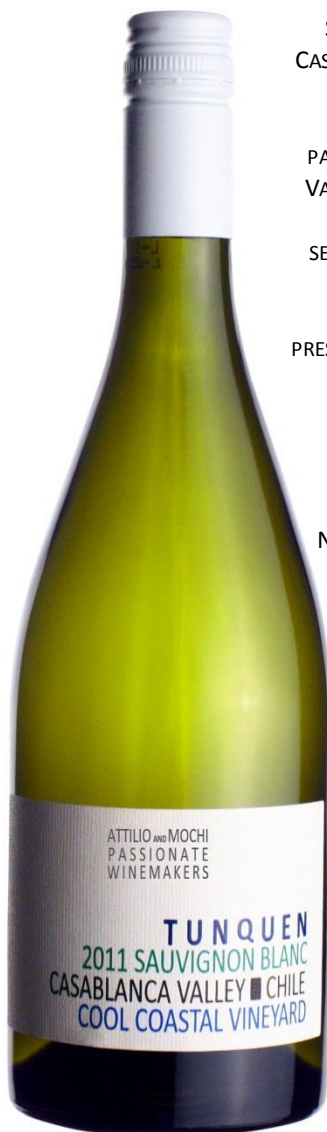
COOL COASTAL VINEYARD

7 BARRELS PRODUCED

MY WIFE AND I ARE VERY THRILLED WITH THIS FIRST SAUVIGNON BLANC WE'VE PRODUCED FROM THE COOL CASABLANCA VALLEY. IT COMES FROM THE 2011 SEASON, WHICH WAS PARTICULARLY LATER AND COLDER THAN USUAL. BECAUSE OF THAT, WE CHOSE TWO SMALL PARCELS OF THE VINEYARD, AT THE WESTERN SIDE OF THE VALLEY. GRAPES WERE HAND-PICKED, THE FIRST HARVEST BEGINNING AT 7:30AM ON MARCH 25TH, AND THE SECOND BY THE SAME TIME ON A FOGGY APRIL 1ST. THIS IS A 100% SAUVIGNON BLANC. AT THE WINERY, THE BUNCHES WERE HAND SELECTED, DESTEMMED AND PRESSED GENTLY. SELECTED YEASTS WORKED HARD TO GIVE US THIS INTRIGUING WINE THAT FERMENTED AT LOW TEMPERATURE IN SMALL 300 LITER STAINLESS STEEL BARRELS. BECAUSE WE LIKE A MOUTH FILLING WINE, WE SPENT A LOT OF TIME STIRRING THE LEES, AND MAINTAINED THEM IN THE BARRELS UNTIL BOTTLING. NO OAK AGING. WE STRONGLY RECOMMEND THIS WINE TO BE DRUNK BETWEEN 10-15°C / 50-60°F.


Marcos Attilio


Angela Mochi



***Marcos's Note** Drink this wine between 10 and 15°C. We got a really nice wine, and it should delight you with its white roses, apple and mineral notes, great mouth and acidity.*

Alcohol 13.4°GL
Residual sugar 1,7g/L
Acidity (tartaric) 6,7g/L
pH 3,0



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