



SAUVIGNON BLANC

RESERVE EL DELIRIO

Variety: Sauvignon Blanc
Vintage: 2003
Valley: Maule
Final blend: Sauvignon Blanc 100%

Chemical analysis
Alcohol: 13.4°
pH: 3.19
Total acidity: 5.32 g/l (tartaric)
Residual sugar: 2.95 g/l
Free SO₂: 25 ppm at bottling

Climate: Wide temperature fluctuations from day to night. Hot days, cooling through the afternoon and evening, with maritime breezes.

Soil: Hillside plantings on sandy loam soils with good to excellent drainage.

Harvest date: March.

Harvest: Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.

Winemaking: Gently crushed and de-stemmed. Pre-fermentation maceration at 59°F (15°C) for 12 hours in the press.

Pressing: Gentle pressing regime to avoid oxidation, with press fractions determined by constant tasting.

Primary fermentation: In stainless steel tanks, at 59–64°F (15–18°C).

Aging: 100% of the wine spent six months in stainless steel tanks.

Bottling date: December 2003.

Wine description

Appearance: Bright to pale yellow, with pale yellow hues.

Aromas: Understated and elegant, with hints of wild strawberry and rhubarb. Red apple notes are joined by freshly cut grass.

Palate: Lively entry, open and accessible with mouth-filling texture, a soft, subtle balance of acidity and tannins, leading into a broad but focused finish.

A charming wine for everyday drinking, this Sauvignon Blanc expresses true varietal aromas, with a balance both lively and refined.

Serving suggestions

Serve with ceviche, shellfish, and oil-rich, firm-textured ocean fish. Best enjoyed in its youth, within two years of bottling, at a cool 57°F (14°C).

Total production: 21,000 bottles

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