



SAUVIGNON BLANC

RESERVE EL DELIRIO

Variety: Sauvignon Blanc
Vintage: 2005
Valley: Casablanca
Final blend: Sauvignon Blanc 100%

Chemical analysis

Alcohol: 13,5°
pH: 3,63
Total acidity: 7,14 g/l (tartaric)
Residual sugar: 2,48 g/l

Climate: The coastal climate of the Casablanca Valley features morning fog that burns off by midday, hot afternoons, and soft ocean breezes in the early evening, which produce very cool nights throughout the growing season. The marked difference in daytime and nighttime temperatures favors the development of the characteristic aromas of the Sauvignon Blanc variety.

Soil: The vineyard is planted on a slope featuring well-drained sandy clay-loam soils.

Harvest date: April 2005.

Harvest: The grapes were hand-picked into half-ton bins, with a careful selection of only the ripe clusters on each plant. Harvest took place in the cool early morning hours, to protect the fresh fruit characters.

Winemaking: The clusters were crushed carefully and then a cool pre-fermentation maceration was given in the press at 10°C for about 4 hours.

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

Fermentation: 100% in stainless steel tanks, at 59-64°F (15-18°C).

Aging: The wine remains in the stainless steel tanks and rests on fine lees around 4 months before being bottle.

Bottling date: October 2005.

Wine description

Appearance: Pale yellow, with green reflections. Crystalline.

Aromas: Understated and elegant, evoke white peaches and pears, as well as herbal notes, acacia and lavender.

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. It also combines well with cheeses like gruyere or emmental. Best enjoyed in its youth, within two years of bottling, at a cool 54°F (12°C).

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