



KORTA WINES

VINEYARDS & WINERY

VARIETAL :

K42 Sauvignon Blanc

D. O. : Central Valley.

Harvest: In 450-kg bins.

Destemming and crushing. Sulfiting 5 gr/hl and addition of enzymes 1 g/hL.

Harvest period: March – April.

Composition:

100% Sauvignon Blanc.

Vinification:

Direct pressing with maceration in press. 48-hour decantation up to 100 NTU.

Fermentation at 14-15°C for a 21-day period.

In stainless steel tanks with lees stirring twice a month. Protein stabilization adding bentonite for 2 weeks.

Cold tartaric stabilization, plates filtration, and bottling.

Tasting Note: This is a greenish yellow wine, limpid and bright.

Aromatic intensity with citrus fruits notes reminiscent of lemon peel, boxwood, and a touch of pineapple. Very fresh and juvenile mouthfeel.

Marked acidity and sparkling which makes it juicy, well-balanced, and light. Long and aromatic aftertaste.

