

Sea Salt Sparkling Sauvignon Blanc 2016

STORY

For centuries Sea Salt has properly enhanced the taste of food by complimenting rather than smothering the other flavors. Due to the difficulty of finding uncontaminated sea water, Sea Salt is produced in relatively small quantities. Although our wines pair with food as easily as Sea Salt they are loved for the way they compliment conversation. Since this Sea Salt is sparkling, our wines have a slight effervescence which softens the citrus fruit flavors and creates a crisp finish.

VINEYARD AREA & VINIFICATION

The Cachapoal valley is located in the warm, central part of Chile. Cachapoal, which lies in the northern part of the Rapel Valley, is one of Chile's historic wine growing regions and within it, the vineyards enjoy a unique position on the banks of the Cachapoal river. The climate is ideal for growing good quality wine grapes. The Cachapoal Valley is protected by the Chilean coastal range, which reduces the influence of cool and humid winds coming from the Pacific Ocean. Due to their particular location, vineyard areas benefit from this mountain range "shield". On the other hand, by being located in a plain near the Cachapoal river, they benefit from more exposure to the Pacific Ocean influence, which provides a very good climate for white grapes. Cachapoal is reputed to have one of the longest and most even ripening seasons which allows for just the right amount of ripeness while retaining good acid levels for fruit freshness. This provides excellent varietal character with rounded tannins, great flavor and excellent acidity balance.

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit aromas and flavors. The must is macerated at 8-10°C to enhance varietal aromas. The temperature of the alcoholic fermentations is carefully controlled to 14°C to achieve clean, fresh and fruity flavors and intensify the aromas associated with the variety.

TASTING NOTES

A delightful alternative style of Sauv Blanc. Refreshing and crisp with a *soft effervescence*. The nose is fresh and fruity, with notes of citrus, pineapple and white peaches and a touch of fresh herbs and wild currant. The palate is crisp and juicy, with a pleasant freshness. Pairs well with grilled Halibut, lobster ravioli, sauteed vegetables, garden salads, and soft cheeses.

ACCOLADES:

- ◆ Silver Medal/Best Buy - Beverage Testing Institute (*latest ratings)
- ◆ **93 POINTS** - Just Wine Points (*latest ratings)
- ◆ **97 POINTS** - Just Wine Points



REGION:	Cachapoal Valley, Peumo Area; Chile
VARIETAL:	100% Sauvignon Blanc
VINTAGE:	2016
ACIDITY:	Balanced
ALCOHOL:	12.5%

