

SANAMA

RESERVA

SANAMA wines come from our vineyards in Santa Amalia, located on the generous alluvial soils of the Cachapoal Andes Valley. A local wicker design celebrates Chilean culture, eternalizing the centuries-old art of wicker weaving and local craftsmanship. Chilean roots are blended with our founder's European heritage to create contemporary, fresh and well-balanced wines.

SANAMA SAUVIGNON BLANC 2015

Vintage	2015
Grape Composition	100% Sauvignon Blanc
Appellation	Cachapoal Valley

WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Three weeks
Temperature	12-14 °C 54-57 °F
Malolactic fermentation	No
Ageing Process	Two months in stainless steel tanks
Yield	18 Ton/há

LABORATORY ANALYSIS

Alcohol	13 % vol.
Total Acidity	4,68 g/L (H2SO4)
Residual Sugar	2,30 g/L
Ph	3,01

TASTING NOTES

Color	Pale yellow with brilliant green hues.
Nose	Intense aromas of peach, lemon, with hints of herbs.
Palate	Delicate texture and subtle lemon flavor with refreshing acidity.

SERVING AND FOOD PAIRING

Perfect with shellfish such as oysters; fresh salads. Asian food and appetisers.
Serve chilled at 7-10 °C. | 45-50 °F.

CELLAR KEEPING

Up to five years in a fresh, ventilated and dry place.
T° not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.





VIÑA LOS BOLDOS
FAMILY WINE ESTATE

Tasting Notes

Appearance

Nose

Taste

Comments
