



**VINTAGE** 2017

**VARIETAL COMPOSITION**

100% Sauvignon Gris

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 104 years

**ALCOHOL** 13.5%

**CASES IMPORTED** 300

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002492



## SAUVIGNON GRIS 1912 VINES 2017

A rarely-seen varietal harvested from vines planted in 1912 with beautiful elegance and balance.

**WINERY BACKGROUND:** The Silva family pioneered grape growing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley, yet they strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for the Chilean Carmenere varietal by investing in research studies in their vineyards to study Carmenere clones and its microterroirs.

**VINEYARD & WINEMAKING DETAILS:** This Sauvignon Gris vineyard is one of the oldest blocks on the Casa Silva original estate vineyard in Angostura. The vines were planted in 1912 and yields are about two tons per acre. The wine is fermented and aged in stainless steel to preserve the natural acidity and concentration.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Pale yellow with green hues. On the nose, delicate melon aromas and mineral notes. On the palate, fresh, good body, very good acidity and notes of ripe green melon. Excellent with sea food, this wine is especially good with delicatessen like oysters, caviar or whitebait. Fish is also delicious with this Sauvignon Gris.



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