

VIÑA CASABLANCA®

THE WINERY OF THE VALLEY



Céfiro COOL RESERVE

SAUVIGNON BLANC 2017
VALLE DE CASABLANCA

*Every day we are looking for a moment to break our routine,
do something different
and connect ourselves with what we enjoy the most.*

*Céfiro is the wind that clears your mind,
the thrust that moves you forward,
because it brings the cool breeze from the ocean,
the same that clears the skies of the Casablanca valley everyday.*

VALLEY AND VINEYARDS

The vineyards are located on the easternmost end of the Casablanca Valley, known as the best cold climate *terroir* in Chile. Located just 20 km from the Pacific Ocean, the morning sea breeze is an all-important characteristic of this valley. The soil is granite of variable depth over fractured bedrock, which allows roots to grow deep. Moderated by the ocean influence, cool temperatures allow grapes to ripen slowly and attain delicious acidity and freshness. The Casablanca Valley offers the perfect conditions for cool-climate varieties as this *Sauvignon Blanc*.

WINEMAKING PROCESS

- ✓Grapes are handpicked during the crisp mornings of the Casablanca Valley and are mechanically harvested at night, favoring temperatures below 8°C (46°F).
- ✓Maceration on fine lees for 10 days at 3°C (37°F).
- ✓Alcoholic fermentation in stainless steel tanks with select yeasts at 12-15°C (53-59°F) during 3 weeks.
- ✓Two months in contact with the lees to achieve better structure, body, sweetness, and round mouthfeel.

TASTING NOTES

Light yellow robe with greenish hues. Fruit aromas like white peach and passion fruit, grassy notes and floral hints of roses. Fresh palate and delicious acidity.

FOOD PAIRING

Perfect to pair with chicken wrap, green salad, fish and seafood, ceviche, and cheese empanadas. Serve at 10°C (52°F).



www.casablancawinery.com