

# AYLIN

## Sauvignon Blanc 2010



AYLIN is the latest wine project developed by the Muñoz and Bruchfeld families.

Aylin comes from the Leyda area, in the San Antonio Valley, a few miles from the Pacific Ocean. Its cool climate and the influence of the sea breezes make this valley to be the birthplace of renowned New World Sauvignon Blancs.

"Clarity and transparency" is the meaning of its name in the native Mapuche language. That is exactly what was aimed with this wine: A clear and vibrant Sauvignon Blanc, with a strong mineral character and an evident sense to its origin.

Aylin is "ocean, freshness and sea waves". This wine is outgoing and unique, just as its identity.

This wine can be drunk alone, but it will shine even better if matched with a plate designed especially for it.



### VITICULTURE

<b>Varietal Composition:</b>	100% Sauvignon Blanc
<b>Appellation of Origin:</b>	Leyda, San Antonio Valley, Chile
<b>Trellising system:</b>	Vertical Shoot positioning
<b>Pruning:</b>	Guyot
<b>Irrigation:</b>	Drip
<b>Soil:</b>	Clay loam with decomposed granite

### VINIFICATION

<b>Harvest date:</b>	April 10 2010
<b>Picking method:</b>	Hand
<b>Transport:</b>	450 kg bins
<b>Fruit selection:</b>	Bunches before destemming
<b>Crusher:</b>	Yes
<b>Cold soaking (8-11°C):</b>	6 hours inside the press
<b>Pectolic enzyme:</b>	Novozymes FHC
<b>Pressing:</b>	Until 0,8 bar.
<b>Must sediment settling:</b>	Until 100 NTU
<b>Yeast:</b>	VL-3
<b>Yeast nutrients:</b>	Go-Ferm, Superfood, FDA
<b>Temperature of fermentation:</b>	17°C
<b>Alcoholic fermentation:</b>	23 days
<b>Barrels:</b>	10% of the volume in French oak

### AGEING

<b>French oak:</b>	5% during 14 weeks
<b>Stainless steel:</b>	95% during 14 weeks
<b>Batonnage:</b>	Daily during 14 weeks

### BOTTLING

<b>Stabilization:</b>	Tartrate and protein
<b>Filtration:</b>	DE, pad and membrane
<b>Date of bottling:</b>	August, 2010
<b>Sealing:</b>	Screw cap
<b>Total production:</b>	5.700 bottles

### ANALYSIS

<b>Alcohol:</b>	13,5%
<b>Residual Sugar:</b>	1,8 g/l
<b>Total acidity:</b>	6,32 g/l
<b>pH:</b>	3,19

### WINEMAKER'S COMMENTS

2010 was a cool vintage in Chile. Probably the coolest in history. 2007 was always considered to be cold but temperatures in 2010 were still a little lower. Vintage for Aylin in Leyda was 1 week later than in 2009 and alcohol almost lower by 1%, which means a lot for a wine like this. Probably for the style of wine we want to achieve, the best conditions a winemaker could dream of.

The vinification for this wine had some particularities. Like most of the Sauvignon Blancs, there was a maceration on skins prior to pressing for a few hours. After that a fairly clear juice was obtained after the must had been decanted. The fermentation temperature was, slightly higher than normal. The goal was not to get too fruity aromas that quickly disappear after a few months in the bottle, giving way to little more wild characters, durable over time. On the other hand 10% of the wine fermented in French oak barrels. Once the alcoholic fermentation had come to an end, half the wine fermented in barrels was transferred into stainless steel tanks the rest remained in contact with oak. To increase the texture on the palate of this wine, lees stirring was performed on a daily basis, both in the barrels and in the tank. Normally stirring is done just 1 or 2 times a week. Finally, the wine was sealed under screw cap in order to secure freshness and to preserve all the aromas and characteristics inside the bottle.

### TASTING NOTES

Very pale greenish-yellow colour. Citrus and herbal aromatics, coupled with evident mineral hints. On the palate the wine has good texture and is very well balance between acidity and its texture. It is an intense wine that has a complex and long finish.