

AYLIN

Sauvignon Blanc 2009



VITICULTURE

Varietal Composition:	100% Sauvignon Blanc
Denomination of origin:	Leyda, San Antonio Valley, Chile
Trellising system:	Vertical Shoot positioning
Pruning:	Guyot
Irrigation:	Drip
Soil:	Clay loam with decomposed granite

VINIFICATION

Harvest date:	Abril 1st 2009
Picking method:	Hand
Transport:	450 kg bins
Fruit selection:	Bunches before destemming
Crusher:	Yes
Cold soaking (8-11°C):	6 hours inside the press
Pectolic enzyme:	Novozymes FHC
Pressing:	Until 0,8 bar.
Must sediment settling:	Until 100 NTU
Yeast:	VL-3
Yeast nutrients:	Go-Ferm, Superfood, FDA
Temperature of fermentation:	17°C
Alcoholic fermentation:	23 days
Barrels:	10% of the volume in French oak

AGEING

French oak:	5% during 14 weeks
Stainless steel:	95% during 14 weeks
Batonnage:	Daily during 14 weeks

BOTTLING

Stabilization:	Tartrate and protein
Filtration:	DE, pad and membrane
Date of bottling:	July, 2009
Sealing:	Screw cap
Total production:	5.950 bottles

ANALYSIS

Alcohol:	14%
Residual Sugar:	1,3 g/l
Total acidity:	6,0 g/l
pH:	3,18

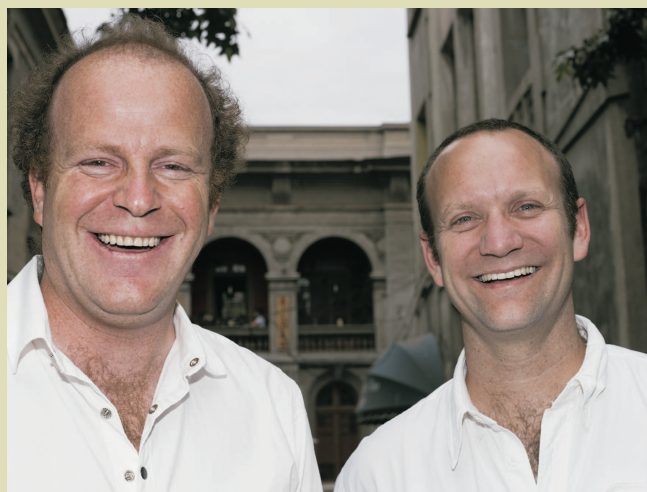
AYLIN is the latest wine project developed by the Muñoz and Bruchfeld families.

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.



WINEMAKER'S COMMENTS

The 2009 vintage was slightly warmer than normal in the Leyda area and Chile in general. This meant that leafy and citrus flavors turned towards more tropical characters, which increased the complexity of the wines, coupled with a strong minerality, which always is present in Leyda.

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 pineapple aromatics, coupled with some mineral hints. On the palate the wine has medium texture and good balance between acidity and sweetness provided by the alcohol. It is an intense wine that has a fairly complex medium to long finish.