

AYLIN

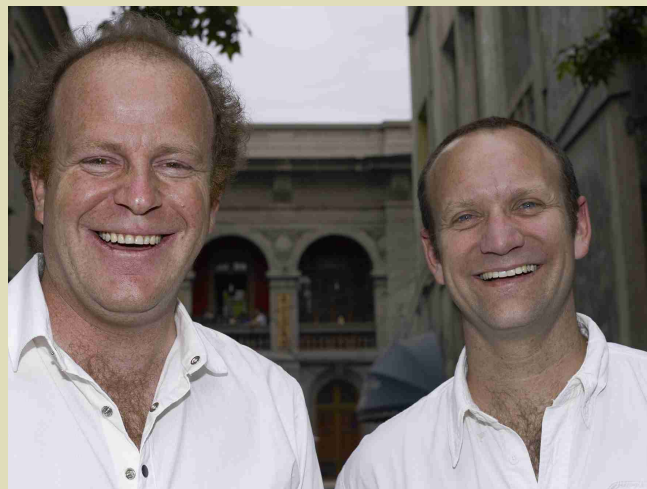
Sauvignon Blanc 2013



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 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 for with this wine: a clear and vibrant Sauvignon Blanc, with a strong mineral character and an evident sense of origin.

Aylin is "ocean, freshness and sea waves". This wine is outgoing and unique, and can be drunk alone, but will shine when matched with a dish designed especially for it. Try pairing it with fresh shrimp and octopus ceviche, or any grilled white fish finished with lemon.



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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:	
Picking method:	Hand
Transport:	450 kg bins
Fruit selection:	Bunches before destemming
Crusher:	Yes
Cold soaking (8-11°C):	Yes
Pectolitic enzyme:	Novozymes FCH
Pressing:	Up to 0.8 ba.
Must sediment settling:	Up to 100 NTU
Yeast:	VL-3
Yeast nutrients:	Go-Ferm, Superfood, FDA
Temperature of Fermentation:	15-16°C
Alcoholic fermentation:	21 days

AGEING

French oak:	10% with batonnage
Stainless steel:	90% with stirring of the lees

BOTTLING

Stabilization:	Tartaric and protein
Filtration:	Yes
Date of bottling:	August, 2013
Sealing:	Screw cap
Total production:	500 cases

ANALYSIS

Alcohol:	13.6% by vol.
Residual Sugar:	1.3 g/l
Total acidity:	6.14 g/l (H2SO4)
pH:	3.28

