

AYLIN

Sauvignon Blanc 2014



VITICULTURE

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|-------------------------|-----------------------------------|
| 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

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|------------------------------|---------------------------------|
| Harvest date: | End of March |
| Picking method: | Hand |
| Transport: | 450 kg bins |
| Fruit selection: | Bunches before destemming |
| Crusher: | Yes |
| Cold soaking (8-11°C): | 6 hours inside the press |
| Pectolitic enzyme: | Novozymes FCH |
| 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: | 25 days |
| Barrels: | 10% of the volume in French oak |

AGEING

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

BOTTLING

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|-------------------|----------------------|
| Stabilization: | Tartrate and protein |
| Filtration: | DE, pad and membrane |
| Date of bottling: | October 23, 2014. |
| Sealing: | Screw cap |
| Total production: | 500 cases |

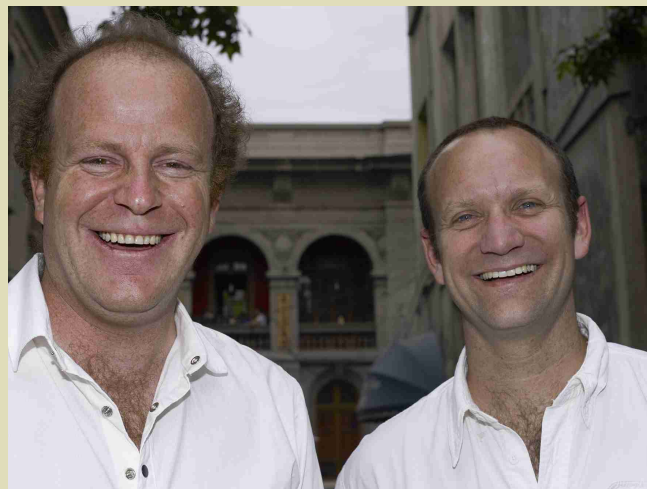
ANALYSIS

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| Alcohol: | 13,5% by vol. |
| Residual Sugar: | 7,17 g/l |
| Total acidity: | 4,4 g/l (H2SO4) |
| pH: | 3,19 |

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.



TASTING NOTES

Pale yellow in color. The nose presents citric aromas with notes of tropical fruits. In the mouth flavors of white peaches appear. The acidity is smooth and balanced, with a medium intensity and a medium finish.

Sven Bruchfeld,
early 2015
www.polkura.cl



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