

# AYLIN

## Sauvignon Blanc 2015



### 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:	End of March
Picking method:	Hand
Transport:	450 kg bins
Fruit selection:	Bunches before destemming
Crusher:	Yes
Pectolitic enzyme:	Novozymes FCH
Pressing:	Neumatic
Must sediment settling:	Cold settling
Yeast:	VL-3/ RMS2
Yeast nutrients:	Go-Ferm, Superfood, FDA
Temperature of Fermentation:	15-16°C
Alcoholic fermentation:	20-21 days

### AGEING

French oak:	10% of batonnage
Stainless steel:	90% stirring lees after fermentation

### BOTTLING

Stabilization:	Cold stabilization
Filtration:	Yes
Date of bottling:	January 2016
Sealing:	Screw cap
Total production:	700 cases

### ANALYSIS

Alcohol:	14.2% by vol.
Residual Sugar:	1.48 g/l
Total acidity:	3.52 g/l (H2SO4)
pH:	3.33

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,  
February 2016  
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