

# SANAMA

## RESERVA

SANAMA wines come from our vineyards in Santa Amalia, located on the generous alluvial soils of the Cachapoal Andes Valley. A local wicker design celebrates Chilean culture, eternalizing the centuries-old art of wicker weaving and local craftsmanship. Chilean roots are blended with our founder's European heritage to create contemporary, fresh and well-balanced wines.

### SANAMA SAUVIGNON BLANC 2015

Vintage	2015
Grape Composition	100% Sauvignon Blanc
Appellation	Cachapoal Valley

#### WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Three weeks
Temperature	12-14 °C   54-57 °F
Malolactic fermentation	No
Ageing Process	Two months in stainless steel tanks
Yield	18 Ton/há

#### LABORATORY ANALYSIS

Alcohol	13 % vol.
Total Acidity	4,68 g/L (H2SO4)
Residual Sugar	2,30 g/L
Ph	3,01

#### TASTING NOTES

Color	Pale yellow with brilliant green hues.
Nose	Intense aromas of peach, lemon, with hints of herbs.
Palate	Delicate texture and subtle lemon flavor with refreshing acidity.

#### SERVING AND FOOD PAIRING

Perfect with shellfish such as oysters; fresh salads. Asian food and appetisers.  
Serve chilled at 7-10 °C. | 45-50 °F.

#### CELLAR KEEPING

Up to five years in a fresh, ventilated and dry place.  
T° not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.





**VIÑA LOS BOLDOS**  
FAMILY WINE ESTATE

*Tasting Notes*

*Appearance*

---

---

---

---

*Nose*

---

---

---

---

*Taste*

---

---

---

---

---

*Comments*

---

---

---

---

---

---

---

---