

OVEJA NEGRA

SUAUVIGNON BLANC – CARMENERE

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VINEYARDS

Both sauvignon blanc and carmenere vineyards are placed in the banks of the estuary Las Chilcas del Fundo San Rafael, in Maule valley. These places are the coolest on the property and allow the production of grapes of good acidity and great aromatic expression. Carmenere grapes are harvested very early in the season, allowing it to better preserve its freshness natural and fruity expression.

WINEMAKING

The grapes of both strains are destemmed and pressed immediately and in the case of Carmenere only the juice that comes out without color from the grape, in order to avoid browning and extraction of tannins that affect the balance of the wine. Once the musts have been statically decanted at 10°C they are fermented between 11°C and 14°C. Once the alcoholic fermentation has finished, the mixture of both strains is made and the wine for packaging.

TESTING NOTES

Color: bright greenish yellow

Nose: Green apple, pineapple, grapefruit, freshly cut grass and Damascus.

Flavor: Tropical fruits and herbaceous notes. The Carmenera delivers persistence and an unusual structure for Sauvignon Blanc, as well as notes of stone fruits.

ANALYSIS

Alcohol: 13°

Residual sugar: 4g/L.

Grapes: 90% sauvignon blanc – 10% carmenere.



Condiciones recomendadas de almacenamiento para vino envasado: 10 - 20°C |
65 - 75% HR, lejos de olores fuertes y de la luz directa.