

Maurizio Garibaldi

MAKO
Sauvignon Blanc
2015

Mako "**Fresh**" in tehuelche. Casablanca Valley. Originating 18.5 km in a straight line from the sea, its location greatly influences the aromatic profile of the wine. It was harvested a little later to obtain a perfect balance between alcohol and acidity. This wine was fermented 10% in French oak barrels, with 6 months on its lees, to obtain greater volume and creaminess. The remaining percentage of the wine was fermented in stainless steel.

VARIETIES:

 100% Sauvignon Blanc

VINEYARD PRODUCTION:

- 9 ton/ha.

ANALYSIS:

- Alcohol: 14,4%
- Total Acidity: 6,46 g/l
- pH: 3,31
- Residual Sugar: 1,86 g/l

Serving Temperature: Serve between 6 - 7 ° C.

This wine offers aromas of citrus, quince, gooseberry, peach, lychee, juniper, melon, cactus fruit, and apple, all balanced by a distinct minerality. On the palate it is soft and creamy but lively, with a crisp, elegant finish. The ample fruit can suggest sweetness, but this wine is totally dry, without residual sugar. Mako embraces the freshness of the land it comes from.



Casablanca Valley - Chile

