



CATRALA

Variety composition: 100% Sauvignon Blanc, Clon 1 Davis

Vineyard area: Aconcagua region, Valparaíso, Casablanca valley, Lo Orozco area, (250 msnm).

DO: Casablanca.

Production: 12.091 bottles per year.

Vineyard details: it was planted in 2001, drop by drop irrigation process which allows the exact amount of water requirement for the vine.

Harvest: hand picked, the 9th of April 2011





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VINEYARDS:

FUNDO DON MANUEL
CAMINO LO OROZCO S/N KM 10
CASABLANCA, CHILE

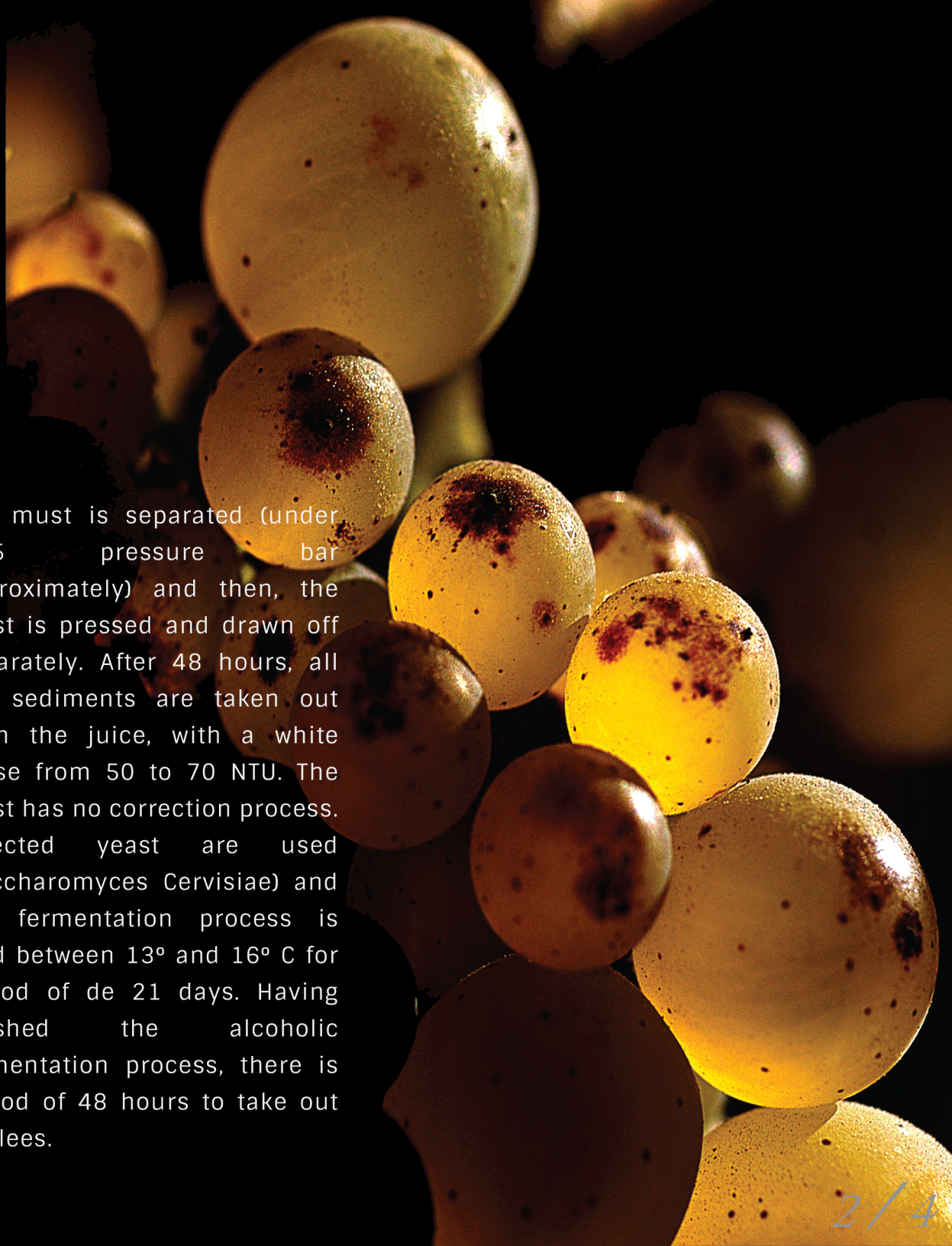




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Winemaking process: the harvest begins very early in the morning taking advantage of the low temperature and getting to the winery with cold grapes (5 to 10° C degrees, depending on the season). First, there is a bunch selection in the vines, then a more careful selection by hand in the destemmer. Normally, a direct pressing process takes place. (There is no pre-fermentative maceration)

The must is separated (under 0,65 pressure bar approximately) and then, the must is pressed and drawn off separately. After 48 hours, all the sediments are taken out from the juice, with a white casse from 50 to 70 NTU. The must has no correction process. Selected yeast are used (*Saccharomyces Cerevisiae*) and the fermentation process is held between 13° and 16° C for period of 21 days. Having finished the alcoholic fermentation process, there is period of 48 hours to take out big lees.





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Aging process: The wine is kept five months in a stainless steel tank in an atmosphere full of carbon dioxide to avoid oxidation.

Bottling process:

Filtration: soil and membrane of 0,45 mieras.

Bottling date: 6th and 7th, January, 2011.

Laboratory analysis:

Alcohol (distillation and aerometric method)	13,6°
pH (potentiometric method)	3,08
Total acidity exp. Ac. Tartar (degree method)	6,56 g/L
Volatile acidity (Blarez method)	0,35 g/L
Sugar (Fehling method)	1,19 g/L