

Technical Information

Sauvignon Blanc y Chardonnay

4th Alcoholic Fermentation

Maceration: During 10 – 12 hours to 10 °C of T°

Decanting: Statics, 24 hours to 08-10°C of temperature.

Level of SO2: Free of 20ppm, total minor to 50ppm.

Mud: 100 to 150 N.T.U.

Inoculation: Chosen hydrated yeasts.

Temperature: 14 – 17 °C during fermentation

Time: 15 – 20 days

5th - End alcoholic fermentation.

Once finished sulfite with 4gr/Hl.de sulphurous Anhidrido. In this stage it must begun with battonage, two times for week, to fit sulphurous freely between 20 to 25 ppm.

NOTE: It has vital importance the use of Dioxide of Carbon (CO2) in all the processes before fermentation to avoid oxidations in grapes and juices.