



TELTECA



WINERY

TELTECA ANTÁ

Varietal Composition: 100% Sauvignon Blanc

Harvest:

First Harvest: 1st. to 8th. of May, 2006.

Second Harvest: 20th. To 26th. of May, 2006.

Third Harvest: 3rd. To 8th. of April, 2006.

Origin of the Grapes: Costa de Araujo - Lavalle

Latitude: 32° 43' south.

Altitude: 603 meters above sea level.

Soil: Alluvial, sandy and stony-based soil.

Viticulture: High Spalier training method. Drip irrigation system. Restricted production. Grapes are harvested by hand, in 4000 kg. Bins. Then, they are thoroughly selected, in order to preserve primary aromas.

Vinification Process: Crushing and destemming, enzymatic treatment, cooling at 8° C. for 72 hours, pneumatic pressing and mild film maceration, until reaching 0.8 bars.

Cold decanting, fermentation at 15-16°C, during 15 days. Soft transfer. Aging in contact with lees during 15 days. Stabilization and bottling.

Analytical Data:

Alcohol 13,50

Reduction Sugars 4,70 gr/l

Total Acidity 5,70 gr-lt.

Volatile Acidity 0,42 gr-lt.

Total Sulfites 92 mgr-lt.

Tasting Notes:

Telteca Anta Sauvignon Blanc shows a pale golden yellow color. To the nose, it is refined, fresh and presents a great aromatic intensity. It reminds of tropical fruits and citric pink and yellow grapefruit. It offers an outstanding wild white flowers and roses. To the mouth, it is tasty, structured and balanced. Harmonic and persistent final.

It is special for shellfish, sushi and grilled or smoked fish. Ideal as an aperitif.

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