

Prisma Sauvignon Blanc 2016

This hand-harvested, un-oaked, 100% Sauvignon Blanc is produced from a blend of two Casablanca Valley vineyards: Belén and El Principal. The sandy, clay soils and cool, coastal climate contribute to a bright, fresh character in the wine. Citrus notes of lemon, lime, and grapefruit, combined with a mineral undertone lead to a crisp, elegant, and well-balanced finish.



Vintage: 2016
Varietal: 100% Sauvignon Blanc
Case Production 12 pack: None
Alcohol Content: 13.00%
Region / Location: None
Vineyard: Belén, and El Principal, 18 acres
Planted: Planted in 2004
Altitude: 1,640 - 2,000 feet
Farming Practices: None
Soil Type: Sandy, Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: None
Stem Inclusion: None
Yeast: None
Winemaker: Jorge Martinez
Élevage: Stainless Steel
Lees Contact:
Filtration Method: None
Maceration / Fermentation: Cold soak, low temp. fermentation
UPC Code: 837571004445

PRISMA

The Prisma wines are made by Ricardo Baettig with estate fruit from the Lo Ovalle subregion of the Casablanca Valley. This coastal microclimate benefits from fog, large diurnal shifts in temperature, and its clay and granitic soil. Both the vineyard and the winery are certified sustainable. The Sauvignon Blanc comes from two different vineyards and is fermented and aged in stainless steel. The Pinot Noir is from 3 different clones that come from multiple blocks with different orientations from a single hillside vineyard. We believe that the Prisma bottlings offer great value and classic typicity.