



UNITED CELLARS

CHILE



VIÑA MARTY

Ilaia Sauvignon Blanc Reserva 2017

Ilaia means "The southern part of the world". This is also the best way to describe the place where our vineyards come from, right in front of the impressive Andes mountain range. These vineyards, managed with passion and excellence, give birth to different wines of unique character. They are the perfect balance between the old and the new world style.

Production

Alcoholic and malolactic fermentation in stainless steel tanks with an average length of 8-12 days, and temperatures about 24°C – 26°C. Fermentation started slowly, to concentrate and potentiate primary aromas (Fruity aromas). The wine is subjected to a post-maceration fermentation for around 25 days, allowing it to settle, soften its tannins, and concentrate its aromas and colour. 3 months second use french oak.

Tasting Notes

Pale yellow with a green hue

Pronounced intensity of fresh tropical fruits are predominant. A note of a green varietal such as capsicum and citrus fruits can be found as well.

A fruit driven Sauvignon Blanc, juicy, with passion fruit and grapefruit flavors being predominant in the palate. Just a hint of fresh herbs and green bell peppers complement the flavor profile and its character. It's soft, dry, with a crispy acidity giving a sensation of freshness. Overall, is medium-bodied thanks to its grassy mouth coating feeling. A great fruit length at the end with a pleasant and refreshing finish. Ready to drink now.

Accolades

90 – 2017 Ilaia Sauvignon Blanc Reserva – James Suckling

Appellation
DO Leyda Valley

Location
Curico

Winery Size
60 HA

Winemaker
Pascal Marty

Varieties
100% Sauvignon Blanc

Aging
No oak

Age of Vines
20 Years

Elevation
220 m

Soil
Lime sandish

Max Yield
Density of 8.000 Plants/ha

Alcohol Content
13 %

Production
30.000 Bottles

Farming
Sustainable