

## Nativa, Terra Sauvignon Blanc 2015

### PRODUCER

Nativa began in 1995 as a part of Viña Carmen and four years later, in 1999, Nativa produced the first Chilean wine made with certified organic grapes. Today, Nativa has been re-launched and re-designed, still with the aim to make the best wines from sustainably managed vineyards as well as certified organic vineyards. Instead of organic certification, the Terra range adheres to the Sustainability Code by Wines of Chile. This code measures sustainable practices in the vineyard, winery and offices as well improving the social conditions of their employees through various community projects. Their summer school for local children, which teaches about biodiversity and plant life, is a great example, as is their support of local artisans by retailing their products in their wine shop. New to the range, the 'Community Blend', is the only wine that is certified organic, grown from old vines in Maule.

### VINEYARDS

The grapes for the Terra Range are sourced from small (less than 5 hectares) long term growers, farming sustainably. The Terra range has moved away from being certified organic due to the difficulties in sourcing organically grown grapes (especially the Sauvignon Blanc, compounded by severe frosts in 2013 and a small 2014 harvest). Despite this, Nativa are still making the Terra range following organic practices. In fact, none of the wines have had any vineyard treatment- not even water - because 90% of them are dry farmed.

### VINTAGE

The 2014 vintage saw a difficult start due to a widespread frost in mid-September, which reduced production. However, the resulting low yielding vines produced more concentrated grapes. Most of Chile experienced good climatic conditions for a long and dry ripening season.

### VINIFICATION

The grapes were handpicked, destemmed and cold macerated to increase aromatics at 3-4°C for 10 days. The must was quickly chilled to help preserve aromas before pressing. The juice was allowed to settle for 36 to 48 hours prior to fermentation at 12°C - 14°C. Finally the wine spent two months on its lees to add richness and weight before being filtered and bottled.

### TASTING NOTES

Citrus aromas such as lime, lemon zest and grapefruit with hints of white peach and tropical fruits.



### VINTAGE INFORMATION

|                        |                      |
|------------------------|----------------------|
| <b>Vintage</b>         | 2015                 |
| <b>Region</b>          | Valle Central        |
| <b>Grape Varieties</b> | 100% Sauvignon Blanc |
| <b>Winemaker</b>       | Sebastian Labbe      |
| <b>Closure</b>         | Stelvin              |
| <b>ABV</b>             | 13.5%                |
| <b>Residual Sugar</b>  | 2.24g/L              |
| <b>Acidity</b>         | 6.19g/L              |
| <b>Wine pH</b>         | 2.96                 |
| <b>Bottle Sizes</b>    | 75cl                 |