

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.

Varietal: 100% Sauvignon Blanc
Case Production 12 pack: 6,000
Residual Sugar / Acidity: 2.9 g/l
Alcohol Content: 13.00%
Region / Location: Casablanca Valley
Vineyard Names: Belén, and El Principal
Size: 18 acres
Age: Planted in 2004
Altitude: 1,640 - 2,000 feet
Soil Type: Sandy, Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: 5 tons/acre
How: Hand picked
Winemaker: Jorge Martinez
Oak Treatment: Stainless Steel
Age of the Barrel: n/a
Bottle Aging: 3 - 6 months
Maceration / Fermentation: Cold soak, low temp. fermentation

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These 100% hand harvested, estate wines show the true expression of the cool, coastal Casablanca Valley. This collaborative project between Brazos and Grupo Belen produces vibrant and fresh wines. The estate consists of multiple vineyards including some of the regions original plantings in Casablanca by Pablo Morande in 1982. The cool misty nights, hot sunny days, and light hand of the winemaker act as a prism to convert the grape into a complex and beautiful wine.

