

Prisma Sauvignon Blanc 2017

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: 2017
Varietal: 100% Sauvignon Blanc
Case Production 12 pack: 12,000
Alcohol Content: 13.00%
Region / Location: Casablanca
Vineyard: Belén, and El Principal, 18 acres
Planted: Planted in 2004
Altitude: 1,640 - 2,000 feet
Farming Practices: Sustainable
Soil Type: Sandy, Clay, Granitic
Trellis System: Vertical Shoot Positioning
Yield: 12,000
Stem Inclusion: none
Yeast: Selected
Winemaker: Ricardo Baettig
Élevage: Stainless Steel
Lees Contact:
Filtration Method:
Maceration / Fermentation: Cold soak, low temp. fermentation
UPC Code: 837571004445

PRISMA

The Prisma wines are made from estate fruit from the Lo Ovalle subregion of the Casablanca Valley by Ricardo Baettig. This coastal microclimate benefits from fog, diurnal shifts in temperature, and the clay on granite 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.