



**SAURUS – CHARDONNAY 2006**

**Yield:** 8 Tons / Acre

**Elaboration:** Hand picked and selected through vibratory screen. 40% aged for 3 months in French and American oak barrels. 60% was stored in stainless steel tanks to keep the fruit.

**Tasting notes:** To the sight presents a greenish yellow color. To the nose citrus aromas combine harmoniously with some tropical fruits and floral scents. Its short oak ageing gives an elegant touch of vanilla and white cocoa. The mouth feel is pleasant, fruity, fresh, with a good acidity and very well balanced.

**Alcohol:** 13 % Vol

**pH:** 3.35

**Total acidity:** 6.20 g/l

**Residual Sugar:** 2.05 g/l

**Production:** 2500 cases x 12 bottles



**SAURUS – MALBEC 2005**

**Yield:** 8.5 Tons / Acre

**Elaboration:** Hand picked and selected through vibratory screen. 40% aged for 3 months in French and American oak barrels. 60% was stored in stainless steel tanks.

**Tasting notes:** The sight offers a deep purplish red color. The nose is complex with a combination of red fruits, such as cherries and sour cherries. Oak has contributed with a touch of vanilla and caramel. The mouthfeel is soft, fresh and fruity. It is a young wine with very well defined characteristics.

**Alcohol:** 13.5 % Vol

**pH:** 3.60

**Total acidity:** 5.32 g/l

**Residual Sugar:** 2.25 g/l

**Production:** 15000 cases x 12 bottles



**SAURUS – PINOT NOIR 2005**

**Yield:** 8 Tons / Acre

**Elaboration:** Hand picked and selected through vibratory screen. 20% aged for 3 months in French and American oak barrels. 80% was stored in stainless steel tanks to keep the fruit.

**Tasting notes:** The sight offers red tones that become brick red as time passes by. The nose detects various flowers and red fruits such as raspberry, gooseberry and strawberry, in addition to fine notes of vanilla due to the wood. The mouthfeel is round, fruity with sweet tannins and moderate acidity.

**Alcohol:** 14 % vol.

**Total acidity:** 5.20 g/l

**pH:** 3.70

**Residual sugar:** 1,95 g/l

**Production:** 3500 cases x 12 bottles



**SAURUS – CABERNET SAUVIGNON 2005**

**Yield:** 8 Tons / Acre

**Elaboration:** Hand picked and selected through vibratory screen. 40% aged for 3 months in French and American oak barrels. 30% was stored in stainless steel tanks.

**Tasting notes:** To the sight it features a deep bright red color. . The nose shows a compelling mix of different aromas like red fruits, black pepper and spices. The oak brings some vanilla and coffee notes. This Cabernet is well structured, fresh and fruity. A young wine with very well defined characteristics.

**Alcohol:** 14 % Vol

**pH:** 3.75

**Total acidity:** 5.15 g/l

**Residual Sugar:** 2.70 g/l

**Production:** 5800 cases x 12 bottles



**SAURUS – MERLOT 2005**

**Yield:** 7.5 Tons / Acre

**Elaboration:** Hand picked and selected through vibratory screen. 30% aged for 4 months in French and American oak barrels. 80% was stored in stainless steel tanks to keep the fruit.

**Tasting notes:** The sight offers a deep red color which denotes maturity. The nose is complex with a combination of red fruit and other aromas, such as anis, mint and spices. Oak has contributed with a touch of vanilla that confers elegance. The mouthfeel is fruity. It has good acidity and pleasant tannins.

**Alcohol:** 14 % vol.

**Total acidity:** 5.30 g/l

**pH:** 3.70

**Residual sugar:** 2,47 g/l

**Production:** 6000 cases x 12 bottles



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