



VARIETY SAUVIGNON BLANC 2021 (100%)

ORIGIN Central Valley , Chile.

VINEYARDS

This wine comes from vineyards in two valleys, Curico and Maule. Grapes from two different zones aim to harmonize aromas and flavors that are characteristics of Sauvignon Blanc, which are closely linked to the soil, climate, and management of each vineyard. Yield: 14 ton/ha.

Harvest date: Early in March.

TECHNICAL NOTES

Grapes were harvested by hand and carried in small trays to preserve fruit integrity. The juice was fermented in stainless steel tanks, at temperatures between 14-°C and 15°C for 18 – 20 days to maintain characteristic fruit aromas. 90% of this wine is kept in stainless steel tanks to keep the fruity aromas characteristic of the variety, while 10% is aged in american oak. Final process considers cold-stabilized and steril filtration before bottling.

TASTING NOTES

Pale gold color, with intense aromas evoking grapefruit ,with touch of wood and citrus flowers, with delicate fresh herbal notes. It is a tasty wine with a very refreshing and firm acidity, elegant , yielding to fresh impressions with a persistent and aromatic finish.

SERVE Serve at: 10° to 11°C. Recommended for seafood, fish, vegetable stews and omelettes, or simply as an aperitif.