

SAUVIGNON BLANC

(2015)

Sauvignon Blanc 100%

VALLEY AND CONDITIONS

Origin: Maule Valley
Soil: Good Permeability soils with medium organic matter contents
Climate: Mediterranean, with extended dry season

WINEMAKER'S NOTES

Color: greenish-yellow.
Nose: intense, citric with herbal and white peach notes.
Palate: fresh, balanced, with good acidity and persistent finish.

The Andes Mountains' influence delivers a fresh, seductive wine with intense aromas and a vibrant feel in mouth.

PAIRING

Enjoy with seafood, fish and fresh foods.



AGING

2-3 months in stainless steel tanks

ALCOHOL
12% vol.

PH
2,9

RESIDUAL SUGAR
3,14 g/L

TOTAL ACIDITY (tartaric acid)
6,3 g/l



{ maule valley, chile }