

SAUVIGNON BLANC

(2016)

Sauvignon Blanc 100%

VALLEY AND CONDITIONS

Origin: Maule Valley
Soil: Coluvial origin. Permeability good, average organic matter content and loamy texture to clay franco.
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

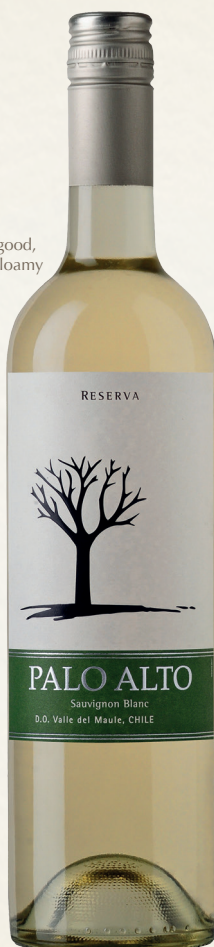
2-3 months in stainless steel tanks

ALCOHOL
12% vol.

PH
3,30

RESIDUAL SUGAR
1,94 g/L

TOTAL ACIDITY (tartaric acid)
6,75 g/l



{ maule valley, chile }