

Sauvignon Blanc / 2018



VINEYARD

D.O: Leyda Valley

Climate: Coastal, with a marine influence characterized by consistent, cool temperatures throughout the year.

Soil: Alluvial soils with granitic and calcareous deposits originating in ancestral marine terraces.

Harvest: Selected grapes were hand-harvested from early March onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: Just half of the grapes were cold macerated so as to extract more aromas. The rest was directly whole-cluster pressed and then fermented at cold temperatures in stainless steel tanks.

Technical Data:

<i>Alcohol:</i>	13.0 %
<i>Residual Sugar:</i>	1.23 g/l
<i>Total acidity:</i>	5.31 g/l
<i>pH:</i>	3.25

TASTING NOTES

Colour: Pale brilliant yellow colour with greenish nuances.

Aromas: Intense citrus fruits aromas, like passion fruit and lemon zest. Subtle floral notes with some herbal touches.

Palate: This wine has a refreshing and very juicy mouth. The pleasant and intense citrus flavours are also present in the mouth, accompanied by lively acidity and a long finish.

SERVING SUGGESTION

Excellent as an appetizer and paired with fresh fish and/or seafood dishes.



Sustainable wines from
Chile

