

Sauvignon Blanc / 2019



Sustainable wines from
Chile



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>	: 1.66 g/l
<i>Total acidity</i>	: 4.26 g/l
<i>pH</i>	: 3.24

TASTING NOTES

Colour: Pale brilliant yellow colour with greenish nuances.

Aromas: Of citric fruity aromas, with subtle touches of orange blossoms and herbal notes at the end.

Palate: It has a juicy mouth with and a refreshing acidity that makes it a very easy to enjoy wine.

SERVING SUGGESTION

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

