



## ESTATE

*Sauvignon Blanc 2017*

### VINEYARDS

**APPELLATION:** Aconcagua Region

The grapes for our Estate Sauvignon Blanc come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Sauvignon Blanc.

### VINTAGE NOTES

The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

### TASTING NOTES

Yellow straw color with greenish and silver hues. On the nose, this Sauvignon Blanc displays citrus aromas, of lime and tangerine. Consistent with the nose, the palate features aromas of mandarin, tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

### FOOD PAIRING

Enjoy with oysters, seafood and summer salads.

## TECHNICAL INFORMATION

**COMPOSITION:**

100% Sauvignon Blanc

**ALCOHOL:**

13.5%

**PH:**

3.05

**RESIDUAL SUGAR:**

1.25 g/L

**TOTAL ACIDITY:**

5.91 g/L (in tartaric acid)

