



ESTATE

Sauvignon Blanc 2020

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.

WINEMAKING NOTES

Grapes were picked by hand and taken to the winery, where they were carefully destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks. Fermentation took between 15 to 20 days, and the resulting wine was then separated into different lots that stayed in touch with their lees for three months to intensify its distinctive fruit character and develop a nice texture.

TASTING NOTES

Estate Sauvignon Blanc 2020 has a yellow straw colour with greenish and silver hues. The nose 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 refreshing acidity, great depth and persistence.

FOOD PAIRING

Enjoy with oysters, seafood and summer salads.

TECHNICAL INFORMATION

ALCOHOL:

13%

PH:

3.21

TOTAL ACIDITY:

6.53 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.41 g/L

