







# SAUVIGNON BLANC



Pale yellow with green tints. This wine has aromas of citric fruits such as lime, passion fruit and pineapple. It delivers elegance, with balanced acidity, which provides freshness and a zesty finish.

### Tasting

Appearance Yellow with green tints.

Aroma Citric fruit such as lime with notes of

passion fruit and pineapple.

Palate Elegant, balanced acidity, fresh with

a lasting finish.

Serving Temperature 12°C / 54°F

Pairing Salads, seafood and softly spiced

vegetables.

#### Description

Varietal Composition 100% Sauvignon Blanc

Available format 750 ml bottle

Vineyards San Pedro Estate

Denomination of Origin Maule Valley

Trellis System Vertical shoot positioning

Soil type Sandy clay
Age of vines 10 years
Yield 14 tons/ha
Harvest date March

narvest date March

Type of harvest Hand selection in small cases of

12 kilos / 26 pounds

Fermentation 15 days at 15°C / 59°F

Total maceration 4 hours

# **Ageing Process**

Vat 100% Stainless steel tanks

Oak ageing Unoaked Cellaring 3 years

## **Analisis**

 Alcohol
 13%

 pH
 3,32

 $\begin{array}{ll} \textbf{Total Acidity (H}_2 \textbf{SO}_4 \textbf{)} & 4,36 \ \text{gr/lt} \\ \textbf{Reducing sugar} & 2,14 \ \text{gr/lt} \\ \end{array}$