



LA PALMA SAUVIGNON BLANC 2018

La Palma is a range of wines made with grapes from our own sustainable vineyards in the Cachapoal Valley and estate-bottled. Our goal with these honest, fruity, and very well-balanced wines is to present the flavours and aromas that make them unique and invite consumers to continue discovering Viña La Rosa.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Sauvignon Blanc



Maturation

The grapes are machine harvested at night, while still cold, to preserve fresh fruit aromas and flavors. After the crush, the grapes are cold skin macerated during 4 to 6 hours at 8-10°C, to obtain the aromatics compounds from their skins. The juice is clarified and fermented with selected yeast in stainless steel tanks at 12 to 14°C, which enables it to develop all of its varietal potential with pronounced citrus notes.



Nose

Fresh and fruity, with notes of citrus, pineapple, white peaches and grapefruit. Accompanied by touches of fresh herbs and wild currant.



Palate

Very fresh, juicy and citric, with a pleasant acidity and with a long finish.



Food Matches

Served chilled (10°–12°C). Perfect with “ceviche”, delicate fish or seafood, especially oysters and light vegetarian dishes. Very good to accompany pasta salads, as an appetizer along with different types of soft young cheeses and poultry dishes.

ALC/VOL: 12 % RESIDUAL SUGAR: 1,5 G/L
ACIDITY: 6,2 g/l (in tartaric acid) PH: 3,38

