



LA CAPITANA SAUVIGNON BLANC 2021

La Capitana receives its name in honor of the highest palm in our estate La Palmería de Cocalán. La Capitana offers an award-winning line of wines that show a harmonious balance between a rich fruit character and the complexity brought about by maturation in French oak and aging on lees.

Contemporary and elegant, this gastronomic style wine is a perfect option for a special occasion.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Sauvignon Blanc Clon 242



Maduration

90% Fermented in stainless steel vats with 6 months of contact with fine lees and 10% aging in concrete eggs.



Nose

Intense notes of pink grapefruit, guavas, limes, medlars and floral notes with hints of herbs.



Palate

Sparkling and refreshing with clear citrus and white peach flavors. The finish is long and clean.



Food Matches

Ideal to accompany oysters, sashimi. Very good armonia with salmon sushi, ceviche, carpaccio and tiraditos. Serve between 9-10 ° C



Storage temperature

Optimal 15°C

ALC/VOL: 12% ACIDITY: 6,5 g/l (in tartaric acid) PH: 3,16

