



Y SAUVIGNON BLANC 2021

Wines with a youthful spirit arose from the creativity of our team of young winemakers and intended for Generation Y to enjoy during fun times. This pair of entertaining, easy-drinking wines include a Sauvignon Blanc and a Cabernet Sauvignon with prominent varietal notes.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Sauvignon Blanc, Clon 1-Davis and 242



Maturation

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavours. The must is macerated at 10°C for 5-8 hours to enhance varietal aromas. The alcoholic fermentation is carefully controlled temperature to 14°C, to achieve clean, fresh and fruity flavours.



Nose

Fruity, fresh and clean nose with notes of grapefruit, gooseberries, green apples, tomato leaves and pepper. Floral aromas and a background of gunpowder.



Palate

A refreshing dry white with balanced freshness and citrus notes that suggest ripe tropical fruits.



Food Matches

This wine pairs nicely with salmon and chicken rolls, shellfish, lobster and scallops. Ideal with green vegetables, grilled tomatoes and caesar salad. Perfect with Thai food and asian soups. As a dessert, pair with fresh fruit salad and a strawberry bavaois. Best served at 10°-12°C.



Storage temperature

Optimal 15°C

ALC/VOL: 12 % RESIDUAL SUGAR: 2 G/L
ACIDITY: 6,5 g/l(in tartaric acid) PH: 3,32

