

## SAUVIGNON BLANC 2024

Wines with a youthful spirit that arise from the creativity of our team of young winemakers designed to accompany the new generations in their moments of fun



### WINE OF CHILE

VINEYARD REGION:  
PEUMO, CACHAPOAL VALLEY

100% SAUVIGNON BLANC



#### 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 bavarois. Best served at 10o-12oC.



**Storage temperature: Optimal 15°C**

ALC/VOL: 13% | ACIDITY: 6,4 g/l(in tartaric acid) / MR: 1,6 | PH: 3,4

