



Reserva

Sauvignon Blanc

TASTING NOTES

Pale green color.

The nose has intense aromas of citrus fruit with hints of tomato leaf and green apple peel.

On the palate the wine is fruit forward with mineral notes, good freshness, and great acidity.

Ideal to accompany raw fish, fresh vegetables, or as an aperitif.

Better before: Until 3 years will maintain a full expression of its fruity notes.

Service Temperature: 9°C.

DESCRIPTION

VINTAGE : 2021
VALLEY : Maule
BLEND : 100% Sauvignon Blanc

VINEYARD

LAND : Santa Rosa, 54 Kms from the Pacific Ocean, 61 MASL
SOIL : Alluvial in origin with two layers, one of sandy clay and the other sandy with a high percentage of gravel.
YIELD : 12.000 to 14.000 kg/ha
HARVEST : Mechanical harvest with grape selection during the first week of March.

VINIFICATION

FERMENTATION : In stainless steel tanks at 15°C for 21 days.

TECHNICAL DATA

ALCOHOL : 12,5° RESIDUAL SUGAR : 1,10
PH : 2,92 TOTAL ACIDITY : 6,21