

We are proud to offer Reserva wines from Estate vineyards in Chile's most compelling appellations. Taste the power and elegance of place... Taste the Best of Chile.



Sauvignon Blanc

Appellation

This Sauvignon Blanc is sourced from our vineyards in the Leyda Valley. Cool sea breezes from the Pacific Ocean blow through this newly discovered wine region to counter-balance its otherwise dry climate. Its rolling hillsides are as close as 5 km (3 mi.) from the salty waters, and it is separated by the Coastal Range in the west, which leaves it isolated and makes it a unique place for viticulture. The cool conditions and long ripening periods make it an ideal place for Sauvignon Blanc, yielding wines with crisp and lean acidity.

Winemaking

- Hand-harvested grapes.
- Harvest moment is decided by tasting (balance of aromas / acidity / concentration).
- Each lot in the vineyard is vinified separately.
- Blend of different lots and clones.
- Fermentation in stainless steel tanks.
- Natural settling.

Tasting Note

Color: yellow pale.

Aromas: floral, mineral and fruity notes like grapefruit and peach.

Palate: round with balanced acidity and persistent finish.

Food Serving Suggestions

Ideal to pair with seafood, ceviches and fresh salads with goat cheese.

Serve at a temperature of 12° C / 54° F.

Ageing Potential

Drink now through the end of next year.

Winemaker: Alejandro Wedeles

