RESERVA

SAUVIGNON BLANC 2019

CASABLANCA VALLEY

VINEYARDS

Vineyard located in Tapihue. It has a cool climate because of the influence of the Pacific Ocean. Granitic and clay-loam soils, with red clay that is mineral-rich.

VINIFICATION

The grapes are crushed and pressed quickly to avoid oxidation. The press juice is selected according to the level of turbidity and acidity. Static cold settling. The alcoholic fermentation takes place at between 51.8°F and 57.2°F, depending on the batch. Once the alcoholic fermentation is complete, the wine is racked off its lees to retain its aromas and soft, delicate taste.

ANALYSIS

Alcohol: 13,0% vol.
Residual Sugar: <4 g/L.
Composition: 100% Sauvignon Blanc.

TASTING NOTES

Colour: Pale yellow with greenish hues.
Aroma: Green apples, pineapple, grapefruit and freshly-mown grass.
Flavour: Persistent acidity, fresh and easy to drink. With flavours of tropical fruit and white peaches.

SERVING SUGGESTIONS

Serving temperature: 46.4°F.
Food pairing: Fish, shellfish, fresh salad and soft cheese.

Recommended storage conditions for bottled wine 10-20°C, 65-75% RH, Away from strong odors and direct light.