

— F I N C A —  
**PATAGONIA**  
— C H I L E A N W I N E R Y —

VARIETAL

**DESCRIPTION**

VARIETY: Sauvignon Blanc  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13,5°

**VINEYARDS**

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**CLIMATE**

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

**VINIFICATION**

The Sauvignon blanc grapes were harvested by hand early in the morning at first of March. We used only the low pressure to ferment in stainless steel tanks with select yeast at temperatures ranging from 12° to 14°C during a twenty-day period, allowing the extraction varietals aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

**NOTES FROM OUR**

**WINEMAKER** Our Sauvignon Blanc has a light yellow color with greenish tones. Its prominent aromas of lime, grapefruit and gooseberry fruit blend harmoniously with floral notes. In the mouth is crispy, refreshing and long. It matches appetizers, ceviche, seafood and green salads.

**RECOMMENDED  
SERVING**

**TEMPERATURE** Between 12° - 13°C

