

WINE NOTES

RESERVE SAUVIGNON BLANC

Wine
Reserve Sauvignon Blanc

Grape
Sauvignon Blanc - clone 242, 70%
Sauvignon Blanc - clone 317, 30%

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers

Alcoholic Fermentation
Between 15 to 20 days at 13-15°C. Once this process is concluded, the wine is left on light lees fermentation stirring once a week

Aging Process in Bottle
Two Months

Tasting Notes

Colour

Pale yellow, shiny with hints of greenish tones

Aroma

Intense aromas such as Grapefruit, melon and gooseberry with citric, floral and vegetable notes.

Palate

Harmonic, crispy, strong acid flavour, however balanced with good volume

Food Pairings

Ideal with fresh seafood, sea bass, or ceviche

Cellaring potential

Best during the first 2 years kept at 12-14°C



Brilliant *Spices* **STRUCTURE** *Aromas* *Tannins* **BODY**