



## *Sauvignon Blanc 2025*

### **Appellation**

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Valle Central

### **Origins and Vinification**

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Vineyards are located mainly in the cool base of the Los Andes mountain range in the areas of Curico Valley and Maule Valley. These southern valleys being cool, allow Sauvignon Blanc to ripen slowly, retaining its delicate aromatics profile, and crisp acidity.

### **Harvest**

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March 5<sup>th</sup> to March 25<sup>th</sup>.

### **Vinification**

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**Winemaking Process:** After hand selection, bunches were gently de-stemmed, not crushed, and cold macerated for 6 hours before pressing. Fermentation was in stainless steel tanks, and the temperature carefully controlled. After alcoholic fermentation, the wine was left on light fermentation lees. The lees were stirred once a week

### **Tasting Notes**

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**Colour:** Attractive brilliant aspect, with pale green tones.

**Nose:** Lifted fragrant nose, a tropical fruit salad, with underlying typical Sauvignon Blanc aromas of fresh cut grass.

**Palate:** Crisp and clean on the palate, with excellent fruit weight, make for a classic example of Sauvignon Blanc.

### **Analysis**

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**Alcohol:** 11,5%

**Ageing:** 2 months in stainless steel

**Ageing potential:** 3 years

### **Service and Food Pairing**

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Excellent aperitif and ideal companion for salads, fresh shellfish, grilled white fish and sea food in general. Serve at 8-10°.