

## Sauvignon Blanc RESERVA ESPECIAL

Variety: Sauvignon Blanc

Vintage: 2022 Bottle size: 750 ml Region: Curicó Valley Country: Chile Alcohol: 13%

Total Acidity: 7.5 g/l Residual Sugar: 4 g/l

pH: 3.2

## **Tasting Notes**

Greenish-yellow in color with intense aromas of citrus and tropical fruits with a floral touch that make this an elegant and delicate wine. The palate is fresh and fruity with well-balanced acidity.

## Vinification

The grapes that go into this wine come from the Molina area, close to the Andes Mountains in one of the coldest sectors of the Curicó Valley, which lends the wine good acidity and a fresh, floral ahacter. The grapes were harvested during the first half of March, crus hed, and submitted to a 4-hour cold maceration at 8°C prior to alcoholic fermentation at temperatures controlled to 12°–14°C. The must was protected from oxygen at all times during the 25-day fermentation process.

## **Pairing Suggestion**

This Sauvignon Blanc is perfect as an aperitif and with fish, shellfish, and pastas.



