



HANDPICKED

SAUVIGNON BLANC - 2019

Curicó Valley

VARIETY: Sauvignon Blanc 100%

ALCOHOL: 13,5%

VINIFICATION: Fermentation temperatures between 14°C and 15°C.

FINNING AND FILTRATION: Once the blend is made, the wine is clarified and stabili zed in cool temperatures, and later filtered. The wine then is filtered sterile by membrane filter to ensure the microbiological stability.

AGING: No oak.

FOOD MATCHINGS: As an appetizer, seafood, fish and salads.

WINEMAKER'S NOTES: This Sauvignon Blanc has a pale yellow color with tones of green. It smells of intense tropical fruits, herbs, and notes of citrus. It presents a balanced palate with pleasing acidity and a soft, persistent finish.

