







## HANDPICKED

## SAUVIGNON BLANC

Valley: Curicó

Variety: 100% Sauvignon Blanc

Vintage: 2025

**Vinification:** Fermentation temperatures between 14-15°C. Post-fermentation, part of the wine undergoes lees stirring.

Finning and Filtration: Clarified, cold-stabilized, filtered through diatomaceous earth, sterile filtered during bottling.

Food Pairing: Aperitif, seafood, fish, and pasta dishes.

Winemakers notes: Pale yellow with green hues. *Intense citrus, tropical fruit, and herbal notes on the* nose. Balanced palate, refreshing acidity, smooth persistent finish.