

# SAUVIGNON BLANC

Wine  
Sauvignon Blanc

Vintage  
2006

Grape  
Sauvignon Blanc

Valley  
Maipo valley

Harvest  
Hand picked in 450 Kg. bins

Alcoholic Fermentation  
between 10 to 18 days at 14 -17°C

Aging Process in Bottle  
Not Applicable

Tasting Notes

Color

Brilliant yellow with greenish tones

Aroma

Pineapple, citric notes such as grape fruits and lime

Palate

Crispy and refreshing finish

Food Pairings

Ideal with raw sea food, pastas and white meats

Cellaring potential

Best during the first 2 years kept at 10-12°C

