

Espuelas

WINE OF CHILE

Sauvignon Blanc

Variety: Sauvignon Blanc
Vintage: 2022
Bottle size: 750 ml
Region: Central Valley

Country: Chile
Alcohol: 12.5%
Total Acidity: 7.3 g/l
Residual Sugar: 4 g/l
pH: 3.3

Tasting Notes

Light greenish-yellow in color with expressive floral aromas and herbal notes. The palate is fresh, with deliciously juicy acidity and a persistent finish.

Vinification

The grapes for this wine come from Central Valley, and are hand-picked in April. The grapes are crushed and afterwards Alcoholic Fermentation takes place in Inox Tank at controlled temperatures (28°C) during 7 days, where daily gentle pumping over with air is applied.

Pairing Suggestion

Ideal with salads, fish, and shellfish, or simply as an aperitif.

