

CLASSIC SAUVIGNON BLANC 375ml

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Denomination of Origin: Central Valley Vintage: 2016

Grape Variety: 100% Sauvignon Blanc

Type: Light-bodied

Colour: Bright yellow colouring with hints of green



Aroma: Impresses with citrus notes of grapefruit and green apple, which mingle with herbal overtones Palate: Crisp, light bodied, balanced and fresh with a citric and mineral finish

Pairing: Simply as an appetizer or green salads, ceviche and sushi dishes



Winemaking: Wine conserved on its lees in stainless steel vats for 2-3 months before blending and bottling



Climate: Warm temperate climate – Mediterranean Soil: Shallow alluvial soils of sandy loam, brownishgray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix



Vineyards: Vine age 8 years old Management: Vine trellis system Yield: 18/tons per hectares

Alcohol Total pH Residual Sug

Alcohol	Acidity	рН	Residual Sugar
13.0%	5.5 g/lt.	3.0	4.5 g/lt.

