



## CLASSIC SAUVIGNON BLANC

### Appellation:

Our vineyards are located in the Río Claro, Valle de Curicó, a cool climate region, ideal for growing Sauvignon Blanc. Located near the Andes Mountains, the vineyards sit at altitudes between 1,600 and 2,300 feet.

### Climate:

Valle de Curicó is temperate, with four defined seasons. During the growing period, the area can experience temperature fluctuations of up to 68°F between day and night. This unique climate fosters the optimal conditions for wines with great fruit concentration and bright acidity.

### Soil:

The soils in our vineyards are sandy-lime, which means vines must struggle and fight to grow. Unlike other fruits, grapes flourish in poor, well-drained soil and will develop concentrated fruit flavours and elegant structure.

### Vinification:

The grapes are picked at two different times to ensure good concentration of fruit and structure. The grapes were pressed in a pneumatic press and fermented at a low temperature of 13°C to secure freshness and the full aromatic expression.

### Product Description:

This elegantly structured Sauvignon Blanc offers lovely fruit aromas of peach and citrus blend, with fresh spice flavors and subdued earthy tones. An honest and straightforward wine, the wine is clean and bright, with a soft, lingering finish.

### Serving Suggestion:

This wine can be enjoyed with fresh cheese, especially chèvre, a wide range of shellfish, or as an aperitif.

### Serving Temperature: 8 – 10 °C

### Winemaker: Jon Usabiaga

### Technical Information:

Alcohol: 12.5%

Total acidity: 5.5g/l

Residual sugar: 3.5 g/l