



# NUEVO MUNDO SAUVIGNON BLANC

Purity and ease of drinking are essential aspects of these wines, which faithfully reflect our vineyard in Isla de Maipo. The whites are matured in stainless steel tanks and the reds in a mixture of concrete tanks and used French oak barrels.

## • ORIGIN

Maipo Valley.

## • CLIMATE

Temperate Mediterranean.

#### • SOIL

Alluvial soils mainly comprising deep banks of gravel with excellent drainage and low levels of organic material.

#### • VARIETY

100% Sauvignon Blanc.

#### • HARVEST

The grapes were harvested between 15<sup>th</sup> and 26<sup>th</sup> of February 2020.

### • AGEING AND BOTTLING

All of the wine was matured in stainless steel tanks. The wine was bottled without the use of any artificial clarification products. Clay (bentonite) was used to avoid the wine subsequently becoming cloudy in the bottle.

#### • TASTING NOTES

This Sauvignon Blanc has a pale green colour. It has intense and fresh aromas of ripe peach, citrus and tropical fruits. The palate is also intense with a ripe citrus lime and tropical fruit core backed by crisp acidity and a lingering finish.

#### ALCOHOL :13.5% SERVICE TEMPERATURE: 10°-11°C

