

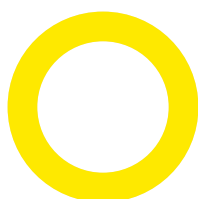
# 2023 Sauvignon Blanc

SAUVIGNON BLANC



SCAN TO VIEW ONLINE  
[this.wine/v/VT-GSFVZJNTL](https://this.wine/v/VT-GSFVZJNTL)

## VARIETIES



● 100% Sauvignon Blanc

## ABOUT THIS WINE

*Bright and refreshing, this cool climate Sauvignon Blanc offers surprising complexity with an herbal note and a hint of green chilies highlighting the racy citrus profile. A delightfully complex nose of lime and grapefruit, with citrus and herb notes on the palate.*

## TASTING NOTES

### APPEARANCE

Light yellow in color.

### NOSE

A delightfully complex nose of lime and grapefruit.

### PALATE

Bright and refreshing, this cool climate Sauvignon Blanc offers surprising complexity with an herbal note and a hint of green chilies highlighting the racy citrus profile.

### FOOD PAIRING

Pairs well with ceviche, sushi, smoked ham, goat cheese and salads.

## TECHNICAL

TA

**4.19 g/L**

## **WINEMAKING**

### **VINEYARD**

Born from a region abundant with natural diversity and micro terroirs, is a premium line of varietal wines produced with the utmost respect for the environment. Organic grapes are carefully selected from Chile's foremost winegrowing appellations including Casablanca, Colchagua, Rapel and Bio Bio Valleys. The grapes we get back are the cleanest, purest expression of what Chilean terroir can offer. Organic, Gluten-Free and Vegan-Friendly.

Soil: Alluvial mixture of clay and sand.

### **WINEMAKING**

The vinification process takes place using stainless steel tanks, selected yeasts, low fermentation temperatures, pump overs and gentle lees stirring. Aged for 3 months in stainless steel tanks prior to release.