

# WINE NOTES

## RESERVE SAUVIGNON BLANC

Wine  
Reserve Sauvignon Blanc

Vintage  
2009

Grape  
Sauvignon Blanc - clone 242, 70%  
Sauvignon Blanc - clone 317, 30%

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg. containers

Alcoholic Fermentation  
Between 15 to 20 days at 13-15°C. Once this process is concluded, the wine is left on light lees fermentation stirring once a week

Aging Process in Bottle  
Two Months

Tasting Notes

Color

Pale yellow, shiny, hints of greenish tones

Aroma

Intense aromas such as Grapefruit, melon and gooseberry with citric, floral and vegetable notes

Palate

Harmonic, crispy, strong acid flavor, however balanced with good volume

Food Pairings

Ideal with fresh seafood, sea bass, or ceviche

Cellaring potential

Best during the first 2 years kept at 12-14°C



*Brilliant* *Spices* **STRUCTURE** *Aromas* *Tannins* **BODY**