



Aconcagua Valley Cerro Nevada – Sauvignon Blanc

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The must goes through a cold pre-fermentation maceration period of about 6 hours. Fermentation takes place at a controlled temperature of 14-16°C in stainless steel tanks for 15-17 days. The process continues during a short aging period on the lees, giving rise to an elegant, fresh and fruity wine.

Region:

The grapes hail from Aconcagua Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIEDAD:
Sauvignon blanc

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
12%

RECOMENDACIÓN DE SERVICIO:
Between 8- 10° C.

Notas de cata

Pale lime with herbaceous aromas. On the palate there are lots of fresh citrus notes and tropical fruit. Crisp and lively with an elegant finish.

Maridaje

Ideal for all fish and seafood, and pasta and rice salads.

Información técnica

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