



## Aconcagua Valley Cerro Nevado – 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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