



Aconcagua Valley La Prensa Sauvignon Blanc

Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act, turned into a daily event of connection.

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:
12.5 %

RECOMENDACIÓN DE SERVICIO:
Between 8- 10° C.

Notas de cata

White flowers, orange blossom, notes of fresh grass. Smooth and persistent mouthfeel, medium volume and juiciness finish, vibrant and refreshing natural acidity.

Maridaje

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

Información técnica

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.