



Aconcagua Valley Las Alturas Sauvignon Blanc

From the snow-capped peaks to the slopes of the Aconcagua Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.

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

A perfect match for fish, seafood, and pasta or 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.