

"There are unique and unrepeatable wines! That is why we have chosen this distinctive starting varietal for that special moment that makes it unforgettable."



SAUVIGNON BLANC

•Origin: Palmira, San Martín.

• Variety: 100% Sauvignon Blanc.

•Winemaking: Vineyard.

• Vinification: The clusters are destemmed and pressed to obtain the free-run juice for settling, at less than 100 NTU, before fermentation. Fermentation is carried out at less than 15 degrees to preserve the primary and secondary aromas.

• Alcohol: 12.8% v/v.

TASTING NOTES:

- •Appearance: Yellow color with greenish reflections, clean and bright.
- •Nose: Fresh wine with aromas of citrus fruits such as grapefruit, lime and subtle notes of green apple, freshly cut grass and rue.
- Mouth: Medium-bodied with a long finish. It is an elegant and complex wine with a marked but balanced acidity that adds freshness to the wine.

We recommend drinking it at a temperature between 9° and 13°C.





