

DARK SLATE

VINEYARDS

SAUVIGNON
BLANC



COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Sauvignon Blanc

BRAND: Dark Slate

ALCOHOL: 12.5%

SIZE: 3L

WINE BOX

Eco-friendly, lower energy costs, lower carbon dioxide emissions in transportation, major contribution to the reduction of greenhouse gases and resulting global warming.

Less oxidation, longer life.

More economical.

TASTING NOTES

Our Sauvignon Blanc has a light yellow color with greenish tones. Its prominent aromas of lime, grapefruit and gooseberry fruit blend harmoniously with floral notes. On the palate, it's crispy and refreshing, due to its pleasant acidity.

VINEYARD

Located in Central Valley, specifically in Villa Alegre, which belongs to the sub-region of Maule Valley. The climate here is Mediterranean-like, with an average annual rainfall of 735mm, dry summers and sunny days. The great range of temperature between day and night provides optimal conditions for the grape to develop ripe tannins and concentrated aromas and flavors.

WINEMAKING

Manual harvest in early March, during the early morning. Fermentation with selected yeasts at low pressure in stainless steel tanks, at controlled temperatures ranging from 12° to 14°C, for 20 days. Stabilization, filtration and bottling.

PAIRINGS

Enjoy with appetizers, ceviche, sushi and green salads.