

FIVE FÊTES

SAUVIGNON BLANC



COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Sauvignon Blanc

BRAND: Five Fêtes

ALCOHOL 12.5%

SIZE: 750 ml

TASTING NOTES

This Sauvignon Blanc has a light yellow color with greenish hues.

On the nose, it shows notes of green apples, lime, grapefruit and gooseberry fruit, harmoniously combined with floral notes.

On the palate, it is crispy and refreshing, with good acidity and a long-lasting finish.

We recommend to serve it at 10° to 12°C, and pair it with appetizers, green salads, ceviche or sushi.

VINEYARD

Located in Villa Alegre, 285 km south from Santiago, in Maule Valley. Mediterranean climate, dry summers, sunny days, where temperature varies greatly between day and night. Under these conditions, the grape develops ripe tannins, excellent aromas and concentrated 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. This allows the extraction of the typical aromas of this varietal. Stabilization, filtration and bottling.