

LA PRENSA

SAUVIGNON BLANC



COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Sauvignon Blanc

BRAND: La Prensa

ALCOHOL: 12.5%

SIZE: 750 ml

TASTING NOTES

Color: light yellow with greenish hues.

Nose: notes of green apples, lime, grapefruit and gooseberry fruit, combined with floral notes.

Palate: crispy and refreshing, with good acidity and a touch of minerality.

Pairings: enjoy with appetizers, green salads, ceviche or sushi.

We recommend to serve it at 10° to 12°C.

VINEYARD

Our vineyards are located in Villa Alegre, in Maule Valley, one of the main regions of Central Valley. We have a mediterranean climate, with 735 mm of rain per year, and very sunny and dry summers. The vines grow in alluvial soils, composed mainly by clay and sand. The great range of temperature between day and night allows our grapes to develop ripe tannins, rich aromas and high 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.