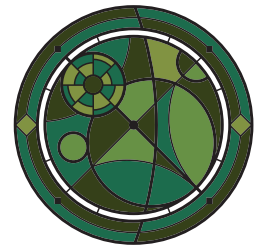


RESERVA

Vitral



SAUVIGNON BLANC 2017

GRAPE: Sauvignon Blanc.

HARVEST: Hand-picked 90% and 10% manual.

APPELLATION: Aconcagua, Central Valley and Coquimbo Valley.

SOIL: Benchland and riverbench

CLIMATE: Cool; Coastal influences.

AGING: 4 months in stainless steel tanks.



COLOUR: Light straw yellow.

AROMA: Citric and gooseberries notes, green chilli and a subtle, good and mineral note.

PALATE: Very fresh, full-bodied with a long, mineral and citric persistence.



ALC: 13 %

RESIDUAL SUGAR: 2,74 g/L

TOTAL ACIDITY: 6,6 g/L

pH: 3,13



ENJOY WITH:

Fresh shellfish, especially oysters, sea bass cebiche and green leaves salads.



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