

MARCHILE



Country: Chile

Appellation: Curicó Valley

Variety: Sauvignon Blanc

Vintage: 2022

Alcohol: 12.5°

Harvest

The harvest took place on the second half of February and the first two weeks of March when the grapes reached their maximum expression.

Winemaking

Fermented with selected yeasts in stainless steel tanks for 10 to 15 days at controlled temperature of 13° to 14° C.

Tasting Notes

On the nose fruity aromas such as white peach and tangerine. On the palate is very fresh with a pleasant acidity, with a very persistent finish.