

# RESERVA ESPECIAL PANUL



Country : Chile

Vintage : 2022

D.O : Marchigüe, Valle de Curicó

Variety : Sauvignon Blanc

Alcohol: 13.5°

## Harvest

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

## Vinification

Fermented with selected yeasts in stainless steel tanks for 10 to 15 days at a controlled temperature between 13°to14° C.

## Tasting Notes

Brilliant greenish yellow color. On the nose citrus and mineral aromas. Fruit notes that remind us of white peaches and green chilis. On the palate is fresh with a pleasant acidity. Long and persistent finish.