

VALDIVIESO

OF CHILE

SAUVIGNON BLANC



ORIGIN	Central Valley
VARIETY	Sauvignon Blanc 100%
VINTAGE	2013
HARVEST	From February to mid March
AGEING	3 months in stainless steel tanks on light lees.

COLOUR

Attractive brilliant aspect, with pale green tones.

NOSE

Lifted fragrant nose, fresh citric fruits, passion fruit with underlying typical Sauvignon Blanc aromas of fresh cut grass.

PALATE

Crisp and clean on the palate, with excellent fruit weight, fresh and vibrant with soft final.

AGEING

RECOMMENATION The screw cap keeps the wine in optimal conditions, avoiding the contact with oxygen. Best enjoy young within 2 years of the vintage

FOOD PAIRING

Excellent aperitif and ideal companion for salads, fresh shellfish, grilled white fish and seafood in general. Serve at 9°.

