

VALDIVIESO  
OF CHILE



## SAUVIGNON BLANC WINEMAKER RESERVA

**VARIETY**  
SAUVIGNON BLANC 100%

**APELLATION**  
D.O. ACONCAGUA VALLEY

**HARVEST**  
Hand picked. First and second week of March.

### VINEYARD

### VINIFICATION

- Hand selection.
- Bunches were gently de-stemmed, and then pressed immediately.
- Fermentation was in stainless steel tanks, and the temperature carefully controlled. here was no malolactic fermentation.
- 3 months in stainless steel tanks on light lees.

### TASTING NOTES

Attractive brilliant aspect, with pale green tones.

Intense aromas on the nose, tropical fruits aromas, passion fruit with underlying typical Sauvignon Blanc notes of fresh herbs. Crisp and clean on the palate with fresh acidity, excellent fruit weight and a soft structure.

**Ageing Recommendations:** Best consume young to enjoy the exuberance of fresh fruit or cellar for up to 4 year.

### SERVICE AND FOOD PAIRING

This subtle Sauvignon Blanc pairs with salads, goat cheese, fresh oysters, ceviches, grilled white fish and seafood in general. Serve at 9°C.

