

CAMINO DE CHILE

Sauvignon Blanc

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| VARIETALS | 100% Sauvignon Blanc |
| VINTAGE | 2022 |
| REGION | Maule Valley, Central Valley, Chile |
| TECHNICAL DATA | Alcohol 12.5% |
| APPEARANCE | Light lemon yellow color with green reflections. |
| NOSE | Prominent aromas of lime, citric fruit and white flowers combine perfectly with flavors. |
| PALATE | In the palate is crisp, round, refreshing and with a persistent texture. |
| VINIFICATION | The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12° to 14°C during a twenty-day period allowing the extraction varietals aromas. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit. |
| PAIRING | It matches with appetizers seafood and green salads. |
| ORDER CODE | CH139 |