

CAMINO DE CHILE

Sauvignon Blanc

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VARIETALS	100% Sauvignon Blanc
VINTAGE	2024
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	CH0139