

Alpaca



GREAT WINE, GREAT TIMES.

ORGANIC WHITE

VARIETY

Sauvignon Blanc

ORIGIN

Central Valley, Chile

WINEMAKING

The varieties that make up this wine were separately vinified. Once they reached the winery, the grapes underwent selection, destemming and pressing. The must obtained was clarified at a temperature of 8°C to retain the varietal aromas. Once the must was clear, selected yeasts were added and the alcoholic fermentation started. It lasted 22 days and the temperature was kept at between 13°C and 14°C to ensure the wine had expressive aromas and flavours. Once the fermentation was complete, the wine was kept over its fine lees for 3 months in order to enhance the texture and complexity of the wine.

TASTING NOTES

Appearance: Yellow with greenish hues.

Nose: The nose reveals intense, fruity flavours. The nose is dominated by citrus and tropical fruit notes like grapefruit, along with herbaceous hints.

Palate: This full-bodied wine is very fresh and fruity with zesty acidity and a long, well-balanced finish.

Serving temperatures: Between 8°C - 10°C

PAIRING

This wine pairs well with white or goat's cheese, as well as shellfish, fish and salad.

