

Alpaca



GREAT WINE, GREAT TIMES.

SAUVIGNON BLANC

VARIETY

Sauvignon Blanc.

ORIGIN

Central Valley, Chile.

WINEMAKING

At the cellar, the grapes underwent a cold pre-fermentative maceration at 10°C-12°C in stainless steel tanks for 4-6 hours. Next, the grapes were pressed and the free-run juice was separated from the pressed juice, leaving the option of combining them in the final blend. Then both the free-run and pressed juice were subject to flotation at 10°C-12°C to achieve the right level of turbidity for the fermentation. Then the must was inoculated with selected yeasts to kick-start the alcoholic fermentation. This lasted for 15-20 days at temperatures no higher than 14°C, thereby retaining the citrus and tropical fruit aromas of the Sauvignon Blanc.

TASTING NOTES

Appearance: Yellow with golden hues.

Nose: Highly intense aromas with marked tropical character. Abundant notes of pineapple and peach along with subtle hints of vanilla and banana.

Palate: Fruity and refreshing. The acidity is balanced by pleasant fruitiness and the finish is long and silky.

Serving temperature: Between 10°C - 12°C.

PAIRING

Vegetables, sea food pasta and curries

