



VISTAMAR



The utmost expression of our cold climate vineyards. The main attribute of these wines is to show harmony. Harvest after harvest they unfold the distinctive personality of our terroirs located in Maipo and Casablanca.

SINGLE ESTATE

SAUVIGNON BLANC | 2019

Of bright pale-yellow color, this wine shows on the nose aromas of citric fruits, such as limes, with delicate notes of fresh herbs. It feels very juicy on the palate, fresh and fruity, with a pleasant and long ending.

Pairing: it goes very well with fresh seafood, sushi and is also excellent as an aperitif.

Appellation: Casablanca Valley

Variety: Sauvignon Blanc

Harvest: 2019

Property: Fundo Belén

Soil: granitic-clayish

Climate: Mediterranean with coastal influence

VINIFICATION

Fermentation was carried out in stainless steel tanks at 14° C. To preserve its freshness, the wine was kept in the same tanks until being bottled.

Maceration: the grapes underwent a 5 hours pre-fermentative maceration in the press.

ANALYSIS

Alcohol:	13.5%
pH:	3.18
Total Acidity:	4.99 g/L.
Residual Sugar:	2.27 g/L.

