



VISTAMAR



RESERVA

SAUVIGNON BLANC | 2022
MAULE VALLEY

VINEYARD

The grapes for this wine come from the sector of Yerbas Buenas, located in the Andean foothills of the Maule Valley. There the soils are of alluvial origin and show a loamy, clayey, and sandy texture, with gravels. The proximity to the Cordillera generates a particular microclimate that allows producing grapes of high aromatic expression and abundant freshness. The harvest is done mechanically, with berry selection, at their exact ripeness point.

VINIFICATION

After pressing the grapes, the juice decants at low temperature to obtain a very clean must. After that, fermentation takes place in stainless steel tanks between 10 and 12° C, using selected yeasts. This allows developing the variety's complete potential with citric and fruity notes.

TASTING NOTE

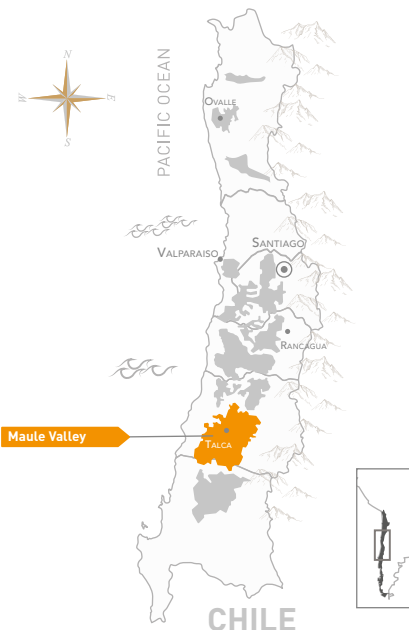
Color: pale-yellow with a bright greenish shade.

Aroma: citric and fruity notes that remind of green apples, white peaches and pears, pleasantly combined with wild and herbal touches.

Flavor: this fresh and fruity wine shows a tense acidity, a balanced body and a long ending on the palate.

Food pairing: enjoy it as an aperitive or with green salads. It also pairs well with rockfish, pasta and fresh cheeses.

Serving temperature: 8 – 10° C.



Origin:
Maule Valley

Variety:
Sauvignon Blanc

Analysis:

Alcohol: 13%
pH: 3.14
Total acidity: 4.35 g/L
Residual sugar: 5.52 g/L

2022

