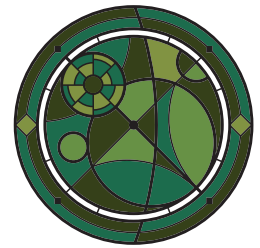


RESERVA

Vitral



SAUVIGNON BLANC 2015

GRAPE: Sauvignon Blanc.

HARVEST: Hand-picked and mechanical harvest. March-April.

APPELLATION: Aconcagua, Central Valley and Coquimbo Valley.

SOIL: Mainly alluvial, some colluvial soils.

CLIMATE: Cool; Coastal influences.

AGING: 4 months in stainless steel tanks.



COLOUR: Light lemon yellow.

AROMA: Citric and gooseberries notes, green chilli and a subtle and mineral note.

PALATE: Very fresh, full-bodied with a long mineral and citric persistence.



ALC: 13 %

RESIDUAL SUGAR: 1.06 g/L

TOTAL ACIDITY: 7,20 g/L

pH: 3,23



ENJOY WITH:

Fresh shellfish, especially oysters, sea bass cebiche and green leaves salads.



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