



CASAS PATRONALES



CHUCARO

SAUVIGNON BLANC

Chúcaro represents wines with great intensity of colour and fresh fruit-filled youth, which leave sweet, fresh memories on the palate. These are light, daringly soft wines, suitable for a wide range of occasions; enjoy them with food or during a conversation.



TASTING NOTES

- Varietal Composition: 100% Sauvignon Blanc.
- Geographic Area: San Clemente, Maule Valley.

Winemaking:

Grapes selected and harvested by hand early in the day to retain aromas. Cold maceration was performed for 2 hours in the press. Fermentation was in stainless steel at temperatures between 12 - 15° C with selected yeasts.

Winemaker's comments:

Straw yellow colored wine. Expressive aromas with notes of ripe peaches and citrus. In the mouth, is a young, light, nice and juicy wine.

Food pairing:

Enjoy with mild fish, ceviche and fresh cheese. This wine is ideal as an aperitif. Serve cold, 10 to 12 ° C.

- Cellaring Recommendations: Ideally consume it today, their potential to age is 2 years.

