

VALDIVIESO

OF CHILE



SAUVIGNON BLANC 2016



ORIGIN

Central Valley

VARIETY

Sauvignon Blanc 100%

AGEING

3 months in stainless steel tanks on light lees.

COLOUR Attractive brilliant aspect, with pale green tones.

NOSE Lifted, fragrant nose, fresh citric fruits, passion fruit with underlying typical Sauvignon Blanc aromas of fresh cut grass.

PALATE Crisp and clean on the palate with excellent fruit weight, fresh and vibrant with soft finish.

AGEING RECOMMENDATION

The screw cap keeps the wine in optimal conditions, avoiding the contact with oxygen. Best enjoyed young within 2 years of the vintage, with underlying typical green capsicum characters.

FOOD PAIRING

Excellent Aperitif and ideal comparison for salads, fresh shellfish, grilled white fish and seafood in general. Serve at 9°.

