

VALDIVIESO

OF CHILE

VALLEY SELECTION

SAUVIGNON BLANC 2015 - \$19.99 Consignment



APPELLATION

D.O Valle de Leyda

VARIETY

Sauvignon Blanc 100%

ORIGIN

The Leyda region has a strong maritime influence, being within sight of the ocean. This area is cooler and allow for a much gentler slower ripening, where we can retain better acidity. The poor soils imprint a distinct mineral note.

We aimed to make a wine that most represented this area – the combination of soil, climate, and the vinicultural management.

HARVEST

Hand picked on March 12th.

VINIFICATION

- Careful hand selection.
- Bunches were gently de-stemmed, and pressed immediately.
- Fermentation was in stainless steel tanks, and the temperature carefully controlled.
- There was no malolactic fermentation, though the wine was left on light fermentation lees for 3 months.

TASTING NOTES

Colour: Attractive brilliant aspect, with pale green tones.

Nose: Intense Sauvignon Blanc aromas of passion fruit, grape fruit, with underlying typical green capsicum characters.

Palate: On the palate is very flavoursome, good fruit weight, and a crisp acidity that balances the ripe fruit flavours.

Ageing Recommendation: Best consume young, within 2 years of the vintage, to enjoy the exuberance of fresh fruit.

SERVICE AND FOOD PAIRING

Valdivieso Sauvignon Blanc Gran Reserve pairs with fresh shellfish such as oysters, fish soup, fish tartar or grilled with fish with vegetables. Serve at 9°C.

