



ESPĪRITU
de CHILE

EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPĪRITU DE CHILE.


A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.


TECHNICAL INFORMATION

GRAPE VARIETIES
100% Sauvignon Blanc 

APPELLATION
Leyda 

SERVING TEMPERATURE
13°C 

ALCOHOL CONTENT
13.0% vol. 

RESIDUAL SUGAR
2.5 g/l 

PH
3,2

ACIDITY
6,5 gr/L



Explorador

Let's go out in search of the signature variety of Chile's best wine valleys. A true journey through a world of new aromas and flavors. An experience that will put your adventurous spirit to the test.

SAUVIGNON BLANC

ORIGIN

This Sauvignon Blanc is harvested by hand during March, following a long and cool season in the Leyda valley, 12 km from the Pacific Ocean. The influence of the sea allows grapes to ripen slowly, thanks to the natural low-temperature breeze that blows from the west.

VINIFICATION

Grapes are harvested 100% by hand and taken to the winery where the bunches are gently pressed. Alcoholic fermentation is done with selected yeasts at low temperatures (13-15°C) to preserve the fresh and delicate aromas. No wood is used.

TASTING NOTES

Outstanding typicity and intense aromas of tomato leaf and guava that blend in and complement a hint of freshly-mown grass. The palate boasts zesty freshness, firm acidity and length that make for a perfectly balanced wine.

PAIRING SUGGESTIONS

Perfect as an appetizer, paired with fish and seafood, or fresh and semi-ripened cheeses like Brie.

WINEMAKER
Jon Usabiaga



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