



ESPÍRITU
de CHILE

Semi Sweet

SAUVIGNON BLANC

ORIGEN:

Valle Central (Chile). The grapes come from the Central Valley of Chile, that has the ideal climate conditions for this variety.

VINIFICACIÓN:

Selected grapes were used, picked at two different times to ensure complementing characteristics and ripeness for the blending lots. The grapes were pressed in a pneumatic press and fermented at low temperature (13-15°C) to secure freshness and keep full aromatic expression. They were kept over lees for 45 days in order to improve mouth feel and structure.

TASTING NOTE:

This rich Sauvignon Blanc captivates with its soft but consistent structure. Expressive aromas of fruits as peach, combine in perfect harmony with the citric and herbal aromas, characteristic of this variety. In the palate is fresh, combining both sweetness and acidity perfectly.

CLIMATE:

Temperate climate with defined seasons. In the ripening season there are temperature differences of up to 15-20°C between day and night, with a mild average. This provides optimal conditions for fruit concentration, fine smells development and balanced acidity.

SOIL:

Clay and limestone. Mostly sandy, well drained soils.

SUGERENCIAS:

Perfect pairing for sushi, seafood, nuts and some desserts with fruit and cream.

EXPLORAR. DISFRUTAR.
VOLVER
A EXPLORAR.

Eso es ESPÍRITU DE CHILE.


Una invitación permanente a vivir experiencias únicas conectados con la naturaleza. Ese es el espíritu que se mantiene vivo en cada uno de nuestros vinos, creados para disfrutar mientras esperas tu siguiente aventura.

INFORMACIÓN TÉCNICA:

CEPAS: 
100% Sauvignon Blanc

DENOMINACIÓN: 
Valle Central

TEMPERATURA: 
8 - 10°C

ALCOHOL: 
12,0%

AZÚCAR RESIDUAL: 
30 g/l

PH:
3.2

ENÓLOGO:
Jon Usabiaga

