



TRISQUEL

GRAN RESERVA

IS THE EXPRESSION OF CLIMATE, SOIL AND WATER. THREE ELEMENTS THAT COMBINE AND BALANCE ONE ANOTHER TO BRING WINE INTO EXISTENCE. THREE INTERLOCKING SPIRALS. THREE TEXTURES.

ORIGIN:

This Sauvignon Blanc was hand harvested during March, after a long ripening season in the Leyda Valley, just 8 kms from the Pacific Ocean. The sea's influence and the vineyard's location on the edge of the Maipo River allows for such a slow ripening process with natural breezes and low temperatures originating in the west.

WINEMAKING:

100% hand harvested grapes that are later transported to the cellar to go through a whole cluster press. Fermentation takes place with selected yeast at low temperatures (11-13 °C) in order to preserve the grapes' freshness. No oak is used in any part of the winemaking process.

TASTING NOTES:

This wine stands out for its intense aromas of asparagus and peas offset by herbal undertones. In the mouth, it is crisp and fresh, with a strong acidity and long finish, resulting in a perfectly balanced wine.

FOOD PAIRING:

Ideal as an aperitif or with fish and seafood, fresh cheeses or brie.

TECHNICAL INFORMATION:

APPELLATION	: Leyda Valley
VARIETIES	: 100% Sauvignon Blanc
ALCOHOL	: 13,5%
TOTAL ACIDITY	: 6,3 g/l
RESIDUAL SUGAR	: 2,5 g/l
PH	: 3.3

ARESTI

— PASION FAMILIAR —

SAUVIGNON BLANC GRAN RESERVA

