

ESTATE SELECTION

SAUVIGNON BLANC - CURICÓ VALLEY

ARESTI
— PASION FAMILIAR —

Our own vineyards located at the heart of the Curicó valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.

ORIGIN:

Excellent conditions during December allowed for an ideal fruit set, followed by a long, sunny ripening season that produced full flavored grapes. Careful attention was paid to each vine in the vineyard, allowing for optimum sun exposure for each cluster. The grapes were harvested by the end of February.

WINEMAKING:

The grapes were crushed and pressed in a pneumatic press, just hours after being harvested to reduce oxidation. Next, the juice fermented in stainless steel tanks with temperature control over 3 weeks at 14 °C. Finally the wine was left with its fine lees for 3 months and then cold stabilized, filtered and bottled. No oak was used to preserve its fresh fruity and varietal aromas.

TASTING NOTES:

This Sauvignon Blanc has a straw yellow colour; it presents aromas of ripened citric fruit and herbs. In the mouth its body and freshness stand out. Although it is a dry wine, it gives a sweet feeling in mouth.

FOOD PAIRING:

Serve chilled as an aperitif or with oysters, seafood, salads, goat cheese, flavored cheeses and sushi.

TECHNICAL INFORMATION:

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Sauvignon Blanc – 15% Other varieties

ALCOHOL: 13%

