



ESPÍRITU
de CHILE



EXPLORE. ENJOY.
EXPLORE
AGAIN.

That is ESPÍRITU 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 
Curicó valley

SERVING TEMPERATURE 
10°-12° C

ALCOHOL CONTENT 
13% vol.

RESIDUAL SUGAR 
3,3 g/l

PH
3.3

ACIDITY
6.5 g/l

Intrépido RESERVA

Venturing into untamed nature requires strong character and personality. Intrépido makes an invitation to discover Chile's flagship varieties by embarking on a fascinating journey through the flavors of this land. Perfect to share the experiences of your most recent adventure.

SAUVIGNON BLANC

ORIGIN

The grapes used in this Sauvignon Blanc were sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION

The grapes for this Sauvignon Blanc were carefully harvested and vinified. Fermentation temperature was kept between 14 and 18 degrees to foster the development of fermentation aromas. Following alcoholic fermentation, the wine was kept in contact with its lees for two months.

TASTING NOTES

A remarkable Sauvignon Blanc that stands out for its citrus and tropical fruit aromas, zesty freshness, firm acidity and long, well-balanced finish. A fresh, smooth and flavorful wine.

PAIRING SUGGESTIONS

Excellent choice to accompany a wide range of fish, oysters, and cheeses.

WINEMAKER
Jon Usabiaga