



SAUVIGNON BLANC



\$\ 100\% Sauvignon Blanc

Origin: Maule Valley

Soil: Clay loam, granitic origin.

Export Package: 750 ml

Alcohol: 13.5%

TASTING NOTES

Of greenish yellow color, its aromas recall citrics, like lime and grapefruit, together with fresh and delicate notes of recently cut grass. In the mouth, it results young, of an aromatic aftertaste and balanced acidity.

Vinification	Harvest — Hand picked.
Serving Suggestions	Food Pairing — It is an excellent wine for all kinds of seafood, sheep and goat cheeses. It also serves as an aperitif. Serving — (12°C (53.6°F) and 14°C (57.2°F)

CORRAL A18 · RESERVA

Block A18, our famed vineyard is used solely to produce our line of reserve wines. This wine has been carefully crafted to be an elegant, easy drinking wine that is full of richness texture and flavor.

