



Sauvignon Blanc

Vinification & Ageing

The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

Tasting notes

Fresh lime and floral aromas, leaning towards mineral notes as the flavors linger on a well balanced finish.

ANALYTICAL DATA

| | | |
|----------------|------|----------------|
| Alcohol | 13.8 | % by vol. |
| Total Acidity | 5,4 | g/L (Tartaric) |
| pH | 3.6 | |
| Residual Sugar | 2.4 | g/L |

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

Av. Vitacura 3568 Of. 1201, Vitacura - Santiago - Chile
 Phone: (56-2) 245 0646 Fax: (56-2) 245 0677
 Mobile: (09) 331 3594 E-mail: roypschneider@yahoo.com

USA Distribution/Import office:

Mark Melone

Vice President & General Manager

WTWM Imports Inc., 1602 East 18th Street, San Angelo, Texas 76903

Phone: 325 653 6806 Fax: 325 653 7392 E-mail: condewines@verizon.net

www.condewines.com

