



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	12.5	% by vol.
Total Acidity	5,4	g/L (Tartaric)
pH	3.6	
Residual Sugar	2.4	g/L

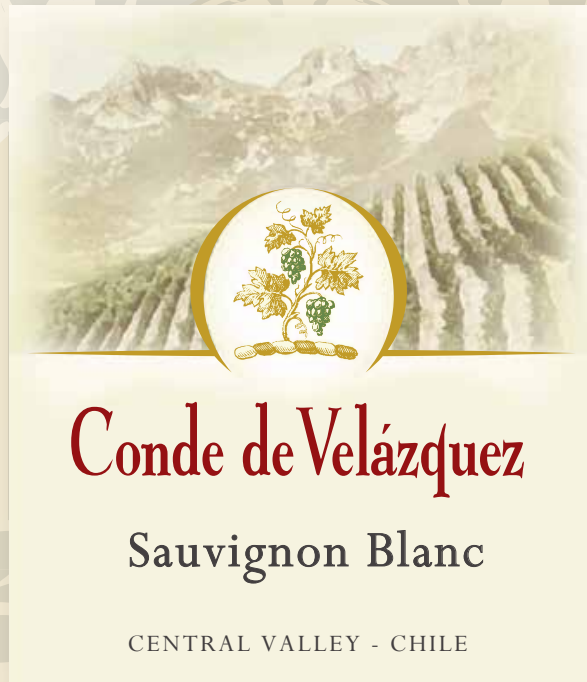
Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena



Main Export/Distribution:

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