

# CLAS CONDES

VINEYARD SELECTION

## SAUVIGNON BLANC

### Valley & Vineyards

The grapes for this particular Sauvignon Blanc were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

### Fermentation & Ageing

In order to capture the fresh and fruity character of the Sauvignon Blanc, the grapes are carefully pressed and the must remains in contact with the skins for several hours of cold maceration.

The must is later fermented in stainless steel tanks at controlled temperatures (10-12°C) using selected yeasts for optimum development of aromas and flavor. The wine is kept in stainless steel tanks until bottling.

### Tasting Notes

Pale lemon yellow with greenish highlights our Sauvignon Blanc is a fresh young wine. It offers aromas of mint, melon and pineapple with refreshing citrus notes of lime and grapefruit. The palate is soft and fruity with a medium body and a well balanced acidity.

### Food Serving Suggestions

Fish, salads or chicken with mild herbs.

### Ageing Potential

Enjoy it now.

