

Wines of Chile

Cerro Nevado Sauvignon Blanc

The grapes come from the Aconcagua Valley, one of Chile's main wine-growing areas. The climatic conditions are similar to those of the Mediterranean area, with hot, dry summers and short, mild winters. Due to its proximity to the sea, there is permanent humidity with morning mists, which leads to slow ripening and high quality wines.

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VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY	STYLE
Sauvignon Blanc	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**Betweeen 8-10ºC**

Tasting Notes

Pale lime with herbaceous aromas. On the palate there are lots of fresh citrus notes and tropical fruit. Crisp and lively with an elegant finish.

Food Pairing

Ideal for all fish and seafood, and pasta and rice salads.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The must goes through a cold pre-fermentation maceration period of about 6 hours. Fermentation takes place at a controlled temperature of 14-16ºC in stainless steel tanks for 15-17 days. The process continues during a short aging period on the lees, giving rise to an elegant, fresh and fruity wine.