

La Piqueta Reserva Sauvignon Blanc



Felix Solis

Wines of Chile

La Piqueta Reserva Sauvignon Blanc

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most



VEGAN

emblematic varieties.

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
Sauvignon Blanc

STYLE
Still Wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Between 10 – 12 °C

Tasting Notes

Bright and tropical, this white wine boasts citrus notes and a fresh, lively finish. The perfect match for oily fish and shellfish.

Food Pairing

Seafood starters, sautéed vegetables, seafood in general.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

GOLD

2025 Berliner Wine Trophy: La Piqueta Sauvignon Blanc 2024

SILVER

2025 The Drinks Business Asia Masters: La Piqueta Sauvignon Blanc 2024

2025 Asian Masters: La Piqueta Sauvignon Blanc 2024