



#### Denomination of Origin

<b>Origin</b>	Molina vineyards, VII region, Chile (Central Valley)
<b>Vintage</b>	2021
<b>Varietal composition</b>	100% Sauvignon Blanc
<b>Yield</b>	20 tons per hectare
<b>Harvest date</b>	Early march

#### Winemaking

The grapes are macerated at low temperatures (10-12°C) for 4-6 hours, and then the first must is separated from the second. This provides the option of combining them later for the final blend. Afterwards, this must is decanted at a low temperature (11°C), for 24 hours in stainless steel tanks. The clarified must is separated and inoculated with selected yeasts. Fermentation is carried out for 15 days in stainless steel tanks, with controlled temperatures under 14°C. This preserves and develops the citrus aromas and fresh character of the grape, as well as the fruit intensity.

#### Tasting notes

<b>Color</b>	Pale-yellow in color with greenish hues.
<b>Nose</b>	Herbal notes such as tomato leaf as well as fresh tropical fruit like grapefruit, pineapple and mango.
<b>Mouth</b>	A fresh wine with balanced acidity wich brings out the fruity sensation on the palate and gives a long pleasing finish.

#### Pairing

Vegetables, sea food, pasta with spicy or tomato-bases sauces, goat cheese.

#### Serving temperature

10 – 12° C

#### Chemical analysis

<b>Alcohol</b>	12,2%
<b>pH</b>	3,17
<b>Total acidity</b>	6,98 g/L
<b>Residual sugar</b>	2,12 g/L