

# I8



## VARIETAL PLUS

**VARIETY:**  
Sauvignon Blanc

**APPELLATION:**  
Central Valley

**WINEMAKER:**  
Claudio Gonçalves Rey

**BOTTLING:**  
Estate bottled

**ALCOHOL:**  
12,5°

**VINTAGE:**  
2022

### Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

### Vinification

The grapes were harvested in late February. The must is fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 11 ° to 13 ° C for a period of ten to fifteen days. Before bottling, the wines are carefully stabilized and filtered to keep all the fruit.

### Notes From Our Winemaker

Our Sauvignon Blanc has a light lemon yellow color. Its prominent aromas of lime, citric fruit and white flowers combine perfect with its flavor. In the palate is crispy, refreshing and persistent. It matches with appetizers, ceviche, seafood and green salads.

### Recommended Serving Temperature

Serve between 10°C - 12°C.

**12,5%**  
ALCOHOL

**3,45**  
PH

**3,55 g/L**  
TOTAL  
ACIDITY

**2,00 g/L**  
RESIDUAL  
SUGAR