

THE APPLICANT

THE APPLICANT CURICO SAUVIGNON BLANC

CURICO • CENTRAL VALLE • CHILE • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Central Valley is characterized by the alluvial soils, gravel, and sand. The area receives Mediterranean climate with moderate rainfall.

Wine Making

The vinification process of this wine is a mechanical harvest on the first week of April every year. Their wine is produced at controlled temperatures for 7 days. The malolactic fermentation happens within the stainless steel tanks.

Food Suggestions

Pairs well with shellfish, goat cheese, and vegetarian dishes.

TASTING NOTES

The grapes come from different growers in Chile's Central Valley, where there is a predominance of alluvial soils in most areas. An elegant yellow color with vibrant greenish hues. The nose offers tantalizing tropical fruit aromas and white flowers. The palate is clean, fresh, and balanced, leading to a very refreshing finish.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 13
- Class: White

WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

