

PIONERO

PIONERO 'RESERVA' MAULE SAUVIGNON BLANC

MAULE • CENTRAL VALLE • CHILE • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

The grapes for this wine come from the sector of Yervas Buenas, located in the Andean foothills of the Maule Valley. There the soils are of alluvial origin and show a loamy, clayey, and sandy texture, with gravels. The proximity to the Cordillera generates a particular microclimate that allows producing grapes of high aromatic expression and abundant freshness. The harvest is done mechanically, with berry selection, at their exact ripeness point.

Wine Making

After pressing the grapes, the juice decants at low temperature to obtain a very clean must. After that, fermentation takes place in stainless steel tanks between 10 and 12° C, using selected yeasts. This allows developing the variety's complete potential with citric and fruity notes.

Food Suggestions

Pairs as an aperitive or with green salads. It also pairs well with rockfish, pasta, and fresh cheeses.

TASTING NOTES

Pours to a pale-yellow with a bright greenish shade. Aromas of citric and fruity notes that remind of green apples, white peaches and pears, pleasantly combined with wild and herbal touches. On the palate, this fresh and fruity wine shows a tense acidity, a balanced body and a long ending on the palate.

100% Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

