

VERAMONTE



ORGANIC WINE SAUVIGNON BLANC 2018

CASABLANCA VALLEY

VIBRANT. CRISP. FRESH.

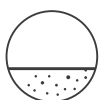
Vibrant and aromatic, with citrus aromas of lime and tangerine, blended with subtle floral notes. Smooth and fresh, this Sauvignon Blanc has great mouthfeel and a long finish.



The Casablanca valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varieties.



Decomposed granite soils, well-drained.



COMPOSITION

100% Sauvignon Blanc

WINEMAKER'S NOTES

Grapes are harvested at night in order to maintain fresh and bright acidity. The fruit goes straight to the press, where the juice sits for 24 hours. Then it is racked and separated from its gross lees and fermented clean at a low temperature in stainless steel tanks, ensuring multilayers of aromas and flavors.

2018 HARVEST

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and long wines.



10°C - 50°F



OYSTERS, WHITE FISH,
SALADS



ALCOHOL
13,5°



PH
3.1 G/L



AZÚCAR RESIDUAL
3,33 G/L



ACIDEZ
6,2 G/L