

Sauvignon Blanc Valle de Rengo 2008

Rounded, hints of citrus and peach with good acidity

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	100% Sauvignon Blanc
Alcohol:	12,5 %
Total Acidity:	3,64 g/L (H ₂ SO ₄)
pH:	3,21
Residual Sugar:	2,9 g/L

TASTING NOTES

The grapes for this wine are usually harvested in late February and early March, at their optimum ripeness. Fermentation is carried out in stainless steel tanks. Straw yellow in colour with green hues, the wine has aromas of citrus fruit and peach. The palate is young, fresh, and fruity, with vibrant acidity and a delicate finish.

Ideal to Serve at 8-10°C with fish and shellfish or as an aperitif.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.