

SOLECA

GENERACIONES
3

SAUVIGNON BLANC RESERVA 2022

Appellation:	Central Valley
Variety:	Sauvignon Blanc
Vineyard:	Vineyards planted mostly with NW exposition using VSP training techniques and drip irrigation.
Soil:	Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.
Harvest:	Mechanized night-time harvest. Harvest in two phases 10 days apart from each other, beginning the second week of March..
Fermentation	Fermentation in stainless steel tanks at an average temperature of 12°C.
Aging:	Sediment removal during decantation and fine lees during post-fermentation..
Tasting Notes:	Our Sauvignon Blanc is bright, clear straw yellow in color. The delicate nose features white flower notes with subtle citrus fruit and vegetal touches like green chili and asparagus. Its slightly mineral profile adds complexity. Medium-to-low acidity for a fresh sensation in the nose and the mouth..
Pairing:	Excellent as aperitif on a sunny afternoon by the poolside or the beach. Nice pairing for raw and cooked seafood and light fish, lightly acidic cebiche and Peruvian fish-based dishes. Server at 11°C..

Alcohol:	12,5°	Acidity (g/l):	6,24
pH:	3,16	Sugar (g/l):	1,00

soleca.cl

