

## Sauvignon Blanc Valle de Rengo 2017

Rounded, hints of citrus and peach with good acidity

<b>D.O.:</b>	Rengo – Valle del Alto Cachapoal, CHILE
<b>Variety:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13%
<b>Total Acidity:</b>	4,10g/L (H <sub>2</sub> SO <sub>4</sub> )
<b>pH:</b>	3,10
<b>Residual Sugar:</b>	3,81 g/L

### TASTING NOTES

Vibrant light greenish-yellow in color. The nose is young, fruity with delicate notes of lemon peel and ripe mandarin.

The palate is crisp with a well-balanced acidity that lends a nice and long finish.

Ideal to serve at 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.