



## SAUVIGNON BLANC ANDES COLLECTION

2025

### TECHNICAL NOTES

Appellation  
Rengo – Cachapoal Valley, Chile

Variety  
100 % Sauvignon Blanc

Alcohol  
13,0%

Total Acidity  
4,63 g/L (H<sub>2</sub>SO<sub>4</sub>)

pH  
3,13

Residual Sugar  
2,35 g/L

### TASTING NOTES

Vibrant greenish-yellow light. On the nose it is young, fruity, with delicate notes of lemon peel and ripe tangerine. The palate is crisp with a well-balanced acidity that gives it a pleasant and long finish.

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

### VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing 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.

