



## Chilano Sauvignon Blanc

The grapes were harvested between 2 and 17 March, when the grapes had reached the peak of their aromatic potential. The clusters were harvested in the cool temperatures of night to obtain the best possible quality.

The must was protected from contact with the air throughout the process, which began with a cold maceration for 6 to 12 hours to increase contact between the juice and skins of the grapes and boost the aromatic potential. Next came a slow fermentation at temperatures ranging from 13°C to 15°C, drawing out the variety's typical fruit and mineral aromas.

After fermentation, the wine was aged over its lees for one month, and battonage was used to gently move it so as to maximize the contribution of the wine coming into contact with the fine sediment.

### Our Tasting

**Visual :** Pale green with crystalline aspect.

**Olfactory :** Expressive, fresh and mineral wine, in which citrus and tropical fruit aromas such as lime, pineapple and pear intermingle with gentle herbal notes.

**Gustatory :** Medium bodied and vibrant acidity, this wine retains the characteristic freshness of Sauvignon Blanc, with citrus and tropical fruit apparent in the mouth.

**Pairing :** Best served at between 8°C and 10°C. This wine pairs well with mature cheese, red meat, pork, lamb and fatty and well-seasoned dishes.

**Country**  
Chile

**D.O. / Area**  
Central Valley

**Producer**  
VyF Wines

**Type**  
White

**Grape**  
100% Sauvignon Blanc

**Vintage**  
2019

**Alcohol**  
13,5%

**Bot/cx**  
12

