

VALDIVIESO

C H I L E

WINEMAKER'S RESERVA

ORIGIN	VINTAGE	GRAPE VARIETY
D.O. Curicó Valley	2024	Sauvignon Blanc 100%

ALCOHOL
12,5 % Vol

ARESIDUAL
SUGAR 1,32 g/l

PH
3,02

ACIDITY
4,71 g/l

ORIGIN

The Sauvignon Blanc comes from selected vineyards in the Curicó Valley, known for its cold, rainy winters and warm, cloudless summers, allowing for a good thermal range between day and night. The soils are well-structured, with textures that provide good permeability, promoting healthy root development.

WINEMAKING

Mechanical harvest. A short maceration of about 4 hours is carried out to boost the aromas. Fermentation takes place between 14-16°C for 14-21 days. After fermentation, the wine is kept on its light lees with weekly bâtonnage to improve structure.

TASTING NOTES

Fresh and vibrant aromas of guava, with a touch of currant and herbal notes.

PAIRING

Excellent as an aperitif, or with fish and seafood.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place. Do not expose to significant variations of temperature.



CERTIFIED
sustainable.cl
Wines of Chile

WWW.VALDIVIESOWINES.COM

@valdiviesochile