

UNDURRAGA

ESTABLISHED IN 1885

SAUVIGNON BLANC

- CENTRAL VALLEY -

VARIETY: 100% Sauvignon Blanc

HARVEST: The grapes were harvested in 500 kilo bins.

SOIL: Sedimentary, with an average texture, loamy to clayey loam and well drained.

WEATHER: Humid mediterranean

AGING: Took place in stainless steel vats, between 1 to 2 months.

COLOUR: Yellow with tones of green.

NOSE: Fruity and floral aroma


PALATE: Fresh, dry and persistent

PAIRING:

✓ SUSHI

✓ SALADS

✓ SEAFOOD

 6 – 7°C.

WINEMAKER: Patricio Lucero



ESTATE GROWN - VINO DE CHILE

www.undurraga.cl

