

# ALIWEN

RESERVA

## Vineyards

### Origin

50% San Antonio Valley  
50% Maipo Valley

### Variety

100% Sauvignon Blanc

## Vintage and vinification

### Harvest

The harvest was done manually in 350 Kg Bins.

### Reception

After undergoing a rigorous selection, the grapes were crushed and placed in cold maceration for eight hours, before being pressed and left to ferment.

### Fermentation

The must, placed in stainless steel vats, was inoculated with selected yeast. The process took 20 days, at temperatures ranging between 13° and 17° C. in order to extract the maximum varietal aromas



## SAUVIGNON BLANC

## Tasting notes

This wine has a very pale colour with green tones. Intense fruit aromas unveil a crisp, medium body wine with delicate citrus notes. It is ideal for sipping alone as an aperitif or accompanying oysters, fresh seafood, sushi and salad.

## Winemaker

Carlos Concha

# UNDURRAGA

ESTABLISHED IN 1885