

Pacific Sound

Region:
Valle de Central

Grapes:
Sauvignon Blanc

ABV:
13.5%

What:

20-year-old vineyard that comes from the Los Monos field located south of Curico, on the banks of the Claro River.

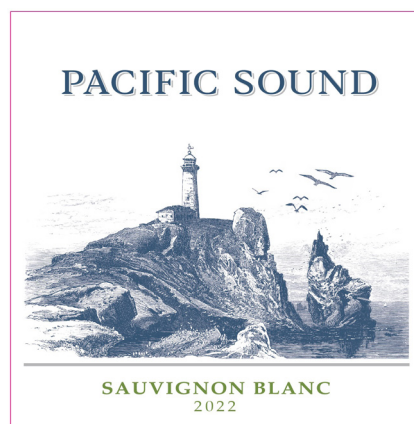
Where:

In the winery, the grapes are gently destemmed and quickly go to the press to obtain the must. Then the must is clarified at levels of 80 NTU. Its fermentation with selected yeasts for 15 to 20 days at temperatures close to 15°C. Once the fermentation is finished, it then protein stabilized with a doses of bentonite and then its cold stabilized at -4°C before final filtration packaging.

Barcode:
7801222923602

Sales Info:
750ml ,Case12 ,30.86lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

The wines make for perfect aperitifs, with a lively balance of herbs, grass, and tropical fruit backed by the acidity to clean your palate before another generous swig.

Tasting Note:

Wine of yellow green color, with an expressive nose, where the notes of tomato leaf, herbs and citrus fruits such as lime and lemon. On the palate it is fresh, with sezy acidity persistent and easy to drink finish.

