

Capo Nativo 'the gatekeeper'

Region:
Valle de Casablanca

Grapes:
Sauvignon Blanc

ABV:
12.0%

What:

A refreshing and zesty organic wine with bright citrus, grapefruit, and lime notes. It features a complex nose with hints of white pepper and delicate herbs, and a smooth palate with fresh acidity and a pleasant, fruity finish.

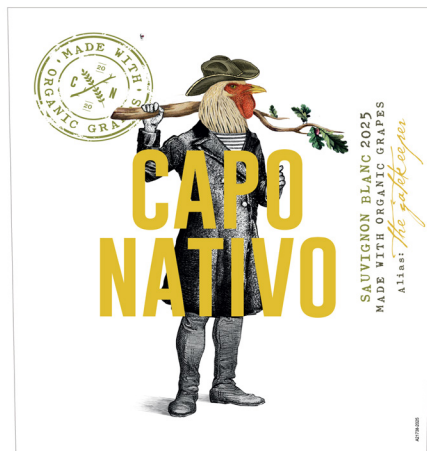
Where:

The landscape generally consists of rolling hills that rise toward the east and the Coastal Mountains. The poor, shallow soils are alluvial in origin with sandy loam textures, good permeability and relatively low yields with respect to other Chilean wine regions. Fermentation took place with selected yeasts in our Maipo Valley winery. Temperatures were carefully managed to remain cool, with pump overs and delicate lees stirring to reach the desired results. The wine was fined with bentonite and cold-stabilized before bottling to prevent tartaric precipitations in the bottle.

Barcode:
7804320749709

Sales Info:
750ml , Case 12 , 32.02 lb.

Palletization:
70 Cases / 5 Layers



Food Pairings:

This wine's fresh acidity partners perfectly with shellfish dishes and chowders, as well as delicate white fish or mild cheeses.

Tasting Note:

The complex nose presents citrusy and grapefruit with lime notes and a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.

