

# CORDILLERA

*de las Andes*®

## Sauvignon Blanc 2017

OSORNO VALLEY

**GRAPE VARIETIES:** 100% Sauvignon Blanc

**DATE GRAPES PICKED:** April 6

**ORIGIN:** Osorno Valley

### TASTING NOTES

Brilliant pale yellow color wine with greenish tones. It has intense citric aromas with notes of yellow pepper and chili, typical of the Sauvignon Blancs of this area.

In the mouth, its acidity stands out giving it a special freshness and minerality, that lasts in the mouth.

### SERVING SUGGESTIONS

Ideal for shellfish and mollusks such as oysters, scallops, sea urchin and white fish cooked in lemon.

### TECHNICAL DATA

Alcohol level: 13 % PH: 3,0

Acidez Total: 6,8 grs. /l (as tartaric) RS: 1,3 gr. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of fermentation: 20 days

Fermentation temperature: 16°C

### LENGTH AND TYPE OF AGEING

No oak ageing

### AWARDS AND SCORES

Vintage 2015 - 92 Points, Descorchados Wine Guide 2016, Chile

Vintage 2014 - 93 Points, Descorchados Wine Guide 2015, Chile

Vintage 2014 - Gold Medal, Catador Santiago 2015, Chile

Vintage 2014 - Gold Medal, World Sauvignon Competition 2015, France



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