



Organic Wine

SAUVIGNON BLANC

2024 / D. O. COLCHAGUA COSTA

100% SAUVIGNON BLANC

VINEYARD CHARACTERISTICS

The grapes are sourced from cool-climate coastal vineyards. The vineyards are certified organic, which guarantees respect for biodiversity and the natural cycles of the vines. No use of pesticides or other chemicals.

WINEMAKING DETAILS

The grapes were harvested in March 2024. The grapes were received at the LFE winery, where they were destemmed and pressed. The juice obtained was clarified and fermented at low temperature for three weeks in stainless steel vats to preserve most of the varietal aromas. Once fermentation was completed, the wine was kept cold to maintain the sensory profile obtained during the fermentation process until bottling.

TASTING NOTES

Clean and bright, soft yellow colour with lime-green reflections. This Sauvignon Blanc has aromas reminiscent of cassis, fennel, tropical fruits, citrus and light herbal notes. In the mouth it is fresh and pleasant, with a medium-high acidity that provides strength and length in the mouth.

FOOD PAIRING

This wine harmonises perfectly with fresh seafood such as oysters, shrimps and clams.

TECHNICAL DATA

Alcohol: 13,5%

Total Acidity (H₂SO₂): 4,8 g/L

Ph: 3,25

Residual Sugar: 1,0 g/L

SUGGESTED SERVING TEMPERATURE

7 - 10 °C / 45 - 50 °F

