



Organic Wine.

SAUVIGNON BLANC

2025 / 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 pesticides or other chemicals are used.

WINEMAKING DETAILS

The grapes were harvested in the second week of March 2025. It was received at the LFE winery, where the bunches were destemmed and the grapes were pressed. The juice obtained was clarified and fermented at low temperature for three weeks in stainless steel tanks to preserve most of the varietal aromas. Once fermentation was complete, the wine was kept cold to maintain the sensory profile obtained during the fermentation process until bottling.

TASTING NOTES

Clean and bright Sauvignon blanc, soft yellow in color with green highlights. On the nose, it has aromas reminiscent of cassis, fennel, tropical fruits, citrus and light herbal notes. The palate is fresh and pleasant, with a medium-high acidity that provides strength and length in the mouth.

FOOD PAIRING

It can be enjoyed on its own or alongside oysters, sushi and sashimi, grilled fish, or green vegetable-based dishes.

ACCOLADES

Japan Wine Challenge 2025 • **GOLD** /
Latin American Wine Guide - Alistair Cooper & Catad'Or • **90 Points** /
Descorchados • **90 Points**.

TECHNICAL DATA

Alcohol: 13,5%
Total Acidity: 4,78 g/L
Ph: 3,29
Residual Sugar: 1,2 g/L

SUGGESTED SERVING TEMPERATURE

7 - 10 °C / 45 - 50 °F

