

*A fresh new-world
Sauvignon Blanc.
Racy and bright with
citrus aromas and a
touch of minerality.*



NATURA SAUVIGNON BLANC

Quite simply, Natura is all about purity. Like our consumers, we embrace life and are lovers of all things outdoors. Inspired by nature, we are mindful about what we put into the earth and how we care for our vineyards. The grapes we get back are the cleanest, purest expression of what Chilean terroir can offer. Crafted from 100% organically grown grapes, gluten-free and vegan-friendly.

SOIL

Alluvial mixture of clay and sand.

PRODUCTION TECHNIQUE

The organically grown grapes are hand-picked the first week of March. After the crush, the vinification process takes place using stainless steel tanks, selected yeasts, low fermentation temperatures, pumpovers and gentle lees stirring to ensure optimal results. The wine is then aged for 3 months in stainless steel tanks prior to release.

BOUQUET

A delightfully complex nose of herbal notes, lime and grapefruit.

TASTE

Citrus and herb notes reappear on the palate. A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

FOOD PAIRING

Natura Sauvignon Blanc pairs well with ceviche, sushi, smoked ham, goat cheese and salads.

ORIGIN

Central Valley, Chile

VARIETIES

100% Sauvignon Blanc

ANALYSIS

Alcohol 11.7% Vol

Total Acidity 4.19 g/l

SIZE(S)

750ml 0 82734 62024 2

PACK(S)

750ml 12pk

