



**NATURA**  
Sauvignon Blanc  
Emiliana  
Chile

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***Area of Production:***

Central Valley, Chile.

***Soil:***

Black clay to course yellow sand.

***Grape Variety:***

100% Sauvignon Blanc. 100% organically grown grapes.

***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.

***Characteristics:***

*Color:* Transparent yellow.

*Bouquet:* A delightfully complex nose of lime and grapefruit blended with herbs such as boxwood.

*Taste:* Citrus and herb notes reappear on the palate.

A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

*Alcohol Content:* 11.7%.

*Total Acidity:* 4.19 g/l.

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