



NOVAS
Sauvignon Blanc 2013
Emiliana

Area of Production:

San Antonio Valley, Chile.

Soil:

Thin rocky soils and clay soils.

Grape Variety:

100% Sauvignon Blanc.

Production Technique:

Harvested by hand, the grapes are selected in March and undergo fermentation in stainless steel to preserve their bright fruit character. The wine is then aged in stainless steel with selected yeasts for 8 months producing clean, focused fruit aromas and flavors.

Characteristics:

Color: Light greenish yellow.

Bouquet: Mineral and citrus on the nose with subtle tropical aromas.

Taste: Lively acidity and citrus flavors of grapefruit, clementine and mango. A note of green chili and white pepper adds complexity.

Alcohol Content: 14.2%.

Total Acidity: 4.51 g/l.

Great acidity and aromatics makes this an excellent aperitif as well as an ideal companion to shellfish and sushi. Also try with poultry or salad dishes that have citrus marinades or accents.