



WALNUT CREST

Sauvignon Blanc

Area of Production:

Central Valley, Chile.

Soil:

Alluvial and gravelly.

Grape Variety:

100% Sauvignon Blanc.

Production Technique:

The grapes are harvested early in the vintage to keep all the citrus aromas and herbaceous taste. The use of special yeasts to boost the varietal aromas, and the cold fermentation of a very clean must, provides the intensity and power of the Sauvignon Blanc.

Characteristics:

Color: Very pale yellow.

Bouquet: Fragrant fruit overtones.

Taste: Crisp, fresh, aromatic, and fruity.

Alcohol Content: 12.5%.

Total Acidity: 6.41 g/l.

An outstanding and delicious varietal. Marries well with shellfish, grilled chicken, fruit salads or as an aperitif. Serve chilled.