



SAN ELIAS

White Wine from Central Valley, Chile

SAUVIGNON BLANC

VARIETY: Sauvignon Blanc 100%

VINIFICATION: The grapes are harvested in the morning to have low temperatures, fermentation temperatures between 14° and 15°C. When the alcoholic fermentation ends, a part of the wine is kept in a lees movement program.

FINING AND FILTRATION: Once the mixture is made, the wine is clarified, stabilized by cold and then filtered by soil. This wine is filtered by sterile plate and membrane to ensure microbiological stability.

AGING: Without wood.

FOOD MATCHINGS: Seafood, lean fish and sushi.

TASTING NOTES: This Sauvignon Blanc has a pale yellow color with green tones, on the nose it is intense with intense notes of grapefruit, pears and fine herbs, on the palate it is balanced, persistent and with excellent acidity.