

La Prensa Sauvignon Blanc



Wines of Chile

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Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act,



turned into a daily event of connection.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY

Sauvignon Blanc

STYLE

Still wine

ALCOHOL GRADUATION

12.5 %

SERVING TEMPERATURE

Between 8-10°C

Tasting Notes

White flowers, orange blossom, notes of fresh grass. Smooth and persistent mouthfeel, medium volume and juiciness finish, vibrant and refreshing natural acidity.

Food Pairing

Ideal for all fish and seafood, and pasta and rice salads.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The must goes through a cold pre-fermentation maceration period of about 6 hours. Fermentation takes place at a controlled temperature of 14-16°C in stainless steel tanks for 15-17 days. The process continues during a short aging period on the lees, giving rise to an elegant, fresh and fruity wine.