

Las Alturas Sauvignon Blanc



Wines of Chile

Las Alturas Sauvignon Blanc

From the snow-capped peaks to the slopes of the Central Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.



VEGAN

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 %

SERVING TEMPERATURE
Between 8-10° C

Tasting Notes

Pale lime with herbaceous aromas. On the palate there are lots of fresh citrus notes and tropical fruit. Crisp and lively with an elegant finish.

Food Pairing

A perfect match for fish, seafood, and pasta or 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.