

## Caleuche Sauvignon Blanc

**100% Sauvignon Blanc**

**Maule Valley**  
**Alcohol: 13%**

### Profile

Attractive pale lemon colour with subtle green hues. Aromas of lemon and grapefruit, white peach and a highly intense tropical character emerges in the glass. A very fresh and young mouthfeel with balanced acidity on the palate where the citrus and tropical fruit is again present. Extremely pleasant and inviting wine. Drink it with seafood, summer salads, or on its own in the sun in the park or at the beach.

### Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Harvest date:** Fourth week of march

**Maceration:** Cold macerated. 30% of the grapes are macerated in a press for 5 to 6 hours.

**Fermentation:** With select yeasts at a temperature between 14°C and 16°C.

**Fermentation Time:** 16 to 21 days

### Tasting notes

Citrus fruits | White peach | Blossom | Tropical

### Tips

**Serving Temperature:** 7° - 10°C

**Decanting:** None

**Food pairing:** Sushi - Thai food - Garlic prawns - Grilled veggies

**When to drink:** between now and 2022

