



Grapes

86% Sauvignon Blanc
14% Chardonnay

Region/Appellation

Aconcagua Region

Alcohol by volume

13%

Residual Sugar

1.38 g/l

pH

3.27

Total Acidity

5.66 g/l

Tasting Guide



Tasting note printed

15/02/2026

Estate Reserva Sauvignon Blanc 2024 6x75cl

Winemaker Notes

On the nose, this Sauvignon Blanc displays citrus aromas, of lime and tangerine. The palate features aromas of mandarin, tropical fruits and herbal notes. A wine with a refreshing acidity, great depth and persistence.

Vineyard

The grapes for our Estate Sauvignon Blanc come from selected vineyards that grow close to the Pacific Ocean's coast in the Aconcagua Region, on rolling hills at an altitude of 100 to 300 meters above sea level. Gentle Pacific breezes and morning fog make these vineyards ideal for producing refreshing Sauvignon Blanc.

Winemaking

Grapes were picked Hand and taken to the winery where they were destemmed, crushed and pressed. The must was lightly clarified and fermented in stainless steel tanks at 12-14° C. Fermentation took between 15 to 20 days, and the resulting wine was then separated in different lots that stayed in touch with their lees during three months to intensify its distinctive fruit character and develop a nice texture. Once the final blend was finished, it was stabilized and softly filtered prior to bottling.

Food match

Warm goats cheese salad with croutons

