

VILCÚN

SAUVIGNON BLANC - 2024
CENTRAL VALLEY



WINEMAKING

The vineyards are trellised and drip-irrigated, with clones 242 and 1. In all the vineyards, we have emphasized management practices that ensure a slow ripening process to guarantee a vibrant and expressive varietal character in the wine. The harvest began in mid-March. The grapes were taken to the winery, where they were gently pressed. The resulting juice was clarified and fermented in stainless steel tanks at temperatures between 14°C and 16°C for approximately 15 days. The wine was kept on its lees and was finally gently filtered before bottling.

WINEMAKER'S COMMENTS

This wine has a pale yellow color with green and platinum hues, very bright and clear. The aroma is dominated by citrus notes, herbal hints, and additional citrus undertones. On the palate, it has excellent acidity, balance, freshness, and integration.

PAIRING

Green salads, ceviche, oysters, shellfish, white fish with lemon or white wine sauces. Ideal as an aperitif and with white cheeses.

TECHNICAL INFORMATION

Alcohol (%vol.): 12,5°

Residual Sugar (g/l): 2

pH: 3.1

Total Acidity (g/l): 5.7

