



LAS VELETAS

Estate Sauvignon Blanc 2022

Winemaker: Rafael Tirado

D.O: Maule Valley

Harvest Method: manual harvest

Plantation Year: Año 1994

Vineyard

The vineyard located at 500 masl in high Maule valley at the beginning of the Andes mountains it is influenced by the wind and his thermic inversion between valley and mountain, giving a high healthiness to the vineyard and always protecting it from the high temperatures or frost in the valley. The soils are black because to the high amount of volcanic ashes, offering to the wines a high minerality and freshness.



Tasting notes

wine very clean and bright with a light yellow color and Green shines over the sides. The intensity of the aroma is medium finding grass, green pineapple and lemon. The palate has a high rich acidity making the structure of the wine. His taste is consequent with his nose, but with a big and long mineral felling at the end almost saltiness.

Food pairing

grilled fish, ceviche, sashimi, cottage cheese, oysters

Color: Light Green Yellow

Varieties: Sauvignon Blanc

Alcohol: 12,5°

PH/ Acidity: 3,08/6,67

Residual Sugar: 2,15gr/lit

Aged: Acero inoxidable

Aged potencial: Drink now or storage for 3 years