

PETIRROJO

ORGANIC WINE

TASTING NOTES

This Sauvignon Blanc made from organic grapes has a bright pale yellow color. Citrus notes such as lime and grapefruit intertwine on the nose with subtle herbaceous hints. On the palate it is fresh, smooth and mineral.

PAIRING SUGGESTIONS

It is ideal for sipping alone as an aperitif or accompanying it with seafood, salads or sushi.

Recommended Serving: 8°C

HARVEST:

The harvest was done manually in 350 Kg Bins.

RECEPTION:

After undergoing a rigorous selection, the grapes were crushed and placed in cold maceration for eight hours, before being pressed and left to ferment.

WINEMAKING:

Fermentation: the must, placed in stainless steel vats, was inoculated with selected yeast. The process took 20 days, at temperatures ranging between 13° and 17° C. in order to extract the maximum varietal aromas and flavors.

VARIETIES:

100% Sauvignon Blanc

APPELLATION:

Valle del Maule

