



Pionero

Sauvignon Blanc 2011

Vineyards

The grapes come from the Curicó Valley. The soils are alluvial, medium fertility and good drainage, this combined with a Mediterranean climate, make it possible to produce grapes that are fresh in character, very typical and with sustained acidity. The grapes are harvested manually when they reach their exact point of ripeness.

Vinification

The grapes are pressed and then the juice is decanted at low temperatures, obtaining exceptional clarity. It is then fermented with selected yeasts in stainless steel tanks, at temperatures between 10 and 12 °C, allowing the full potential varietal, with notes of citrus and fruits like peaches, pear and white flowers. The wine is kept on its lees until bottling fine freshness preserving and increasing its creaminess and volume in the mouth.

Tasting Notes

Colour: pale, luminous greenish yellow.

Aroma: of tropical fruits with forest flowers and a touch of herbs.

Flavour: delicious acidity, very fresh and fruity, with a balanced body.

Serving Suggestions

Tº: Serve at 7° C.

Match food: Goes well with ceviche, oily fish such as salmon, tuna or sea bass, in addition to hams, risottos, pastas and fresh cheeses.

Curicó Valley



Match food



Ceviche

Analysis

Alcohol:	13%
pH:	3.18
Total Acidity:	4.50 g/l.
Residual Sugar:	3.0 g/l.