

PIONERO

RESERVA



Sauvignon Blanc 2017

MAULE VALLEY



Vineyards The grapes for this wine come from the Yerbás Buenas sector of the Andean foothills. The soils are sandy clay-loam of alluvial origin with a presence of gravel. The proximity to the mountains generates a microclimate that enables the production of very fresh and highly aromatic grapes. The fruit is machine harvested at the precise moment of ripeness and the grapes are selected.

Vinification The grapes are pressed and the juice is decanted at a low temperature to obtain a very clean must. It is then fermented with selected yeasts in stainless steel tanks at 10°–12°C to fully develop its varietal potential with citrusy, fruity notes. The wine is held on its fine lees until bottling to preserve its freshness and increase creaminess and volume on the palate.

Tasting Notes **Colour:** brilliant light greenish-yellow.
Aroma: citrus notes and fruits such as green apples, white-fleshed peaches, and pears, harmoniously combined with wild flowers with an herbal touch.
Flavour: fresh and fruity with tense acidity, balanced body, and a long finish.

Serving Suggestions **Food Pairing:** serve as an aperitif or with green salads or rock fish. Also pairs well with pastas and fresh cheeses.
T°: 12°–14°C.

Analysis

Alcohol: 13%

pH: 3,04

Total Acidity: 4,36 g/L.

Residual Sugar: 4,48 g/L.

