

CHONO®

Single Vineyard

SAUVIGNON BLANC 2021

BIO-BIO VALLEY

TASTING NOTES

Wine of green and straw yellow color, of great character. With very complex aromas of fresh fruit such as white peach and some citrus notes, as well as herbal notes of green pepper, tomato leaves and slight mineral and toasted notes. On the palate it is fresh, very soft and creamy on the palate. Very good persistence, volume and acidity, which allows a perfect balance in the mouth.

WINEMAKERS COMMENTS

Fermentation with selected yeasts lasted 24 days, and temperatures were rigorously controlled to a maximum of 10-12°C. The wine did not undergo malolactic fermentation and was held in stainless steel tanks.

FOOD PAIRING

Ideal with ceviche, grilled white fish, shellfish, goat cheese, green salads, and vegetarian dishes.

TECHNICAL INFORMATION

Composition: 100% Sauvignon Blanc

Alcohol: 13°

pH : 3,25

Total Acidity: 6 g/l

Residual Sugar: 1,5 g/l

Ageing: 8 months in stainless steel tanks with periodic batons.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN