



“La Hijuela” Reserva Sauvignon Blanc 2017

Tasting Notes

Pale yellow with green hues. On the nose, fresh with aromas of honeydew melon. On the palate, great acidity with notes of mangos, kiwi and pink grapefruit.

The Vineyards

A special single vineyard wine from the La Hijuela block in Angostura. Planted in 1912. All grapes are hand-picked and sorted. A temperate climate with a big diurnal daily range. Cool nights ensure great acidity, balance and aromatics. Terroir of sandy soils on top of alluvial rock impart minerality and complexity. 100% Stainless steel fermented.

Appellation

Valle de Aconcagua Chile.

Harvest

Grapes 100% hand-picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest dates: March 26th to April 15th

Vinification

Grapes cooled down below 5°C upon arrival at the winery Hand sorting of bunches before pressing to select only the best. Crushing of whole bunches and immediate juice separation without maceration. Alcoholic fermentation in stainless steel tanks for 20 days at 13°C.

Ageing

100% in stainless steel tanks.

Food Pairings

This Sauvignon Blanc works beautifully with sautéed vegetables, fresh salads or soft cheeses. It is also wonderful with raw seafood.



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