

2018 SAUVIGNON BLANC RESERVA



WINE DATA <u>Producer</u> TerraPura

> <u>Region</u> Curico Valley

> > Country Chile

Wine Composition 100% Sauvignon Blanc <u>Alcohol:</u> 12.5% <u>Residual Sugar</u> 4.5 G/L <u>Total Acidity</u> 6.8 G/L <u>pH</u> 3.21

DESCRIPTION

This wine has a greenish-yellow color. It offers intense aromas of tropical fruits, with an elegant touch of flowers -- making this wine very delicate. On the palate, it is fresh and fruity, with good acidity.

WINEMAKER NOTES

The grapes for this wine come from the Molina area, close to the Andes Mountains, in Curicó Valley which leads to good acidity and a fresh floral character. Hand-picked in the middle of March, the grapes are crushed, and undergo four hours of cold maceration at 46° F. Fermentation takes place in stainless steel tanks for 25 days at controlled temperatures (55-54°F). The must was protected from oxygen at all times during the 25-day fermentation process.

INTERESTING FACT

The TerraPura illustration on the label seeks to convey the importance of maintaining the ecosystem in which humans, plants and animals coexist. The trumpets/speakers at the apex of the illustration represent the importance of listening to what nature has to tell us.

SERVING HINTS

TerraPura Sauvignon Blanc Reserva 2018 is perfect as an aperitif, and ideal to accompany fish, shellfish, and pastas.

Quintessential Wines