

Terra Pura

Sauvignon Blanc Reserva 2018

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's 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 Terra Pura 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 Tips:

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

PRODUCER:	TerraPura
COUNTRY:	Chile
REGION:	Curico Valley
GRAPE VARIETY:	100% Sauvignon Blanc
ALCOHOL %:	12.5%
RESIDUAL SUGAR:	4.5 g/l
pH:	3.21

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	32.63	13.39	10.04	11.70	4x15	89445100202-3	1089445100202-0

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

