

TERRAPURA

SAUVIGNON BLANC 2015



Description:

Intense aromas of tropical fruits, with an elegant hint of flowers, making this wine very delicate. On the palate it is fresh and fruity with good acidity.

Winemakers Notes:

The grapes for this wine come from Molina area, close to the Andes Mountains in the Curicó Valley. These are hand-picked at the middle of March, the grapes are crushed and undergo a cold maceration (8°C) in press for two hours. Fermentation takes place at controlled temperatures 53-57° F (12-14°C) in stainless steel tanks during 25 days, where it is always protected from air contact.

Interesting Fact:

Terrapura takes the Condor, Chile's national bird that lives in the valleys of the Andes, as its brand symbol. It appears on the label as a red Chilean Indian drawing, representing the strength and power of the Chilean terroir.

Serving Hints:

Terrapura Sauvignon Blanc is perfect as an aperitif, but also is a fine accompaniment to fish, seafood, white-sauce pasta dishes and salty foods.

PRODUCER:	Terrapura
COUNTRY:	Chile
REGION:	Curico Valley
GRAPE VARIETY:	100% Sauvignon Blanc
RESIDUAL SUGAR:	3 g/l
pH:	3.20

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	35.27	12.12	9.25	12.59	5x15	89445100202-3

