

TERRAPURA

SAUVIGNON BLANC 2016



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 single-vineyard wine come from Molina area, close to the Andes Mountains, in Curicó Valley. Hand-picked at the end of March, the grapes are crushed, and undergo two hours of cold maceration at 46.4° F. Fermentation takes place in stainless steel tanks for 25 days at controlled temperatures (54 - 57° F).

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, and ideal to accompany fish, seafood, white wine sauces and pasta dishes.

PRODUCER:	Terrapura
COUNTRY:	Chile
REGION:	Curico Valley
GRAPE VARIETY:	100% Sauvignon Blanc
RESIDUAL SUGAR:	2.61 g/l
pH:	3.24

QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

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

