

TerraPura

RESERVA

CURICÓ VALLEY, CHILE

SAUVIGNON BLANC

2022

Bottle size: 750 ml
Alcohol: 13%
Total Acidity: 7.5 g/l
Residual Sugar: 4 g/l
pH: 3.2

VINIFICATION

The grapes that go into this wine come from the Molina area, close to the Andes Mountains in one of the coldest sectors of the Curicó Valley, which lends the wine good acidity and a fresh, floral character. The grapes were harvested during the first half of March, crushed, and submitted to a 4-hour cold maceration at 8°C prior to alcoholic fermentation at temperatures controlled to 12°–14°C. The must was protected from oxygen at all times during the 25-day fermentation process.

TASTING NOTES

Greenish-yellow in color with intense aromas of citrus and tropical fruits with a floral touch that make this an elegant and delicate wine. The palate is fresh and fruity with well-balanced acidity.

PAIRING SUGGESTION

This Sauvignon Blanc is perfect as an aperitif and with fish, shellfish, and pastas.

OUR INSPIRATION

A better world is possible, and we believe that the correct path is one that takes us back to basics, back to nature, one that encourages us to face each day with imagination and determination. It's a way of being, and we see it as an inspiring movement. That's what we believe, and it's also why we created **TERRAPURA**, a line of wines that brings together the best of Chile's wine valleys and perfect for all those who never stop seeking.

