

# ECHEVERRIA

## RESERVA

### SAUVIGNON BLANC 2024

(UNOAKED)



"This vibrant and pristine Sauvignon Blanc combines grassy aromas of fresh herbs and green pepper, with citric notes of grapefruit and lime. The palate is fresh and crisp, with a natural balanced acidity and a fruity finish."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Curicó Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Sauvignon Blanc proprietor's single vineyard organically grown grapes.

#### HARVEST:

March 12th, 2024, during the morning hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

#### WINEMAKING:



Vegetarian



Vegan

- Careful selection of the grapes before crushing.
- Destemmed and chilled to 8°C. Direct pneumatic pressing.
- 24 to 36 hours of static sedimentation at 8°C prior to fermentation with selected yeasts.
- Fermented in stainless steel tanks at 14-17°C constant temperature for 25 days.
- Stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	12	% by vol.
Total Acidity:	5.9	grams per liter (Tart.)
Residual Sugar	4.7	grams per liter
pH:	3	

#### SERVING T°:

Serve between 10° and 12°C.

#### CELLARING ABILITY:

At least 3 years

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant

