

ECHEVERRIA

VALLE DORADO

SAUVIGNON BLANC 2024



"Aromas of green apples, pineapples and peaches combine nicely with notes of fresh herbs and lemon blossoms. The palate is fresh and tasty, with a round and fruity finish".

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Central Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Sauvignon Blanc single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.
5% Moscato grapes in the blend.

HARVEST:

March 15th, 2024.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Destemmed and chilled to 8 °C.
- Pneumatic pressing and 24 - 36 hours static sedimentation at 8°C prior to fermentation.
- Fermented in stainless steel tanks between 14 and 17° C for 25 days.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	12	% by vol.
Total Acidity:	6.1	grams per liter (Tart.)
Residual Sugar:	5.1	grams per liter
pH:	3.2	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant - Well Balanced
Juicy - Aromatic

CERTIFIED
sustainable CL
Vinos de Chile

ISO 9001-HACCP